

PRACTICAL
GASTRONOMY



FRENCH
MÉNAGE
&
REGISTER
OF DISHES.



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PRACTICAL
GASTRONOMY

French Menus



OR

THE COMPLETE
MENU COMPILER
AND REGISTER
OF DISHES

(Copyrighted 1892)

BY

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"THE COOKERY MANUAL,"
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PREFACE.

THE ever-growing necessity for variety in our menus impels us to glean new ideas and fresh help from every possible source.

The object, therefore, of this culinary handbook is to assist managers, chefs and housekeepers to compile menus of every kind of meal with greater ease, and to enable them to have at their disposal a large and constant variety of seasonable and suitable dishes.

Every course, from hors-d'œuvre to dessert, has been exhaustively treated; and the work is compiled so as to give at a glance an almost infinite variety of every possible kind of dish that can be introduced into a menu.

In most cases the requisite mode of cooking, the garniture and style of dressing or dishing up, is briefly described. The book should not, however, be confused with a book of recipes, for its *raison d'être* is to enable those who can cook or superintend cooking to draft menus and give each dish its proper French name.

The adoption of French names in menus has become fashionable because most of the typical French dishes are now fully naturalised in the kitchens and on the tables of this country. It therefore becomes the duty of all persons interested in culinary matters to know how to describe them in correct French.

The author can hardly expect that this book will bring about a revolution in the customs of gastronomy, but he does hope that its use will be the means of introducing greater variety into the daily menus, and, if possible, economy in the preparation of dishes. Hence its mission should, if for no other purpose, prove practical and useful to those who avoid ordinary cookery books and fight shy of scientific culinary treatises. If such an aim is achieved the author's efforts will be amply rewarded.

C. Hermann Simon.

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WHEN FOOD IS IN SEASON.

ARRANGED IN ALPHABETICAL ORDER.

THE following is a table showing the period when the principal foods are in prime condition and best obtainable in the markets.

When marketing it is well to remember that the food most seasonable is usually that which is most plentiful, most wholesome, and as a rule the most reasonable in price. A number of the articles named can be had almost at any time of the year, though not, strictly speaking, in season.

APPLES	September to May
APRICOTS	August to September
ARTICHOKES (Globe) . . .	January to April
ARTICHOKES (Jerusalem). .	October to February
ASPARAGUS (Giant) . . .	February to July
ASPARAGUS (Sprue) . . .	January to July
BARBERRIES	September to November
BARBEL, BARBUE	August to February
BASS	May to September
BLACKBERRIES	September to October
BLACK COCK	October to December
BROAD BEANS	July to August
BROCCOLI SPROUTS . . .	October to March
BRUSSELS SPROUTS . . .	September to February
BULLACES	September to November
CAPSICUMS	September to October
CARP	July to February
CARROTS (New)	May to June
CAULIFLOWERS	March to November
CELERIAC	October to March
CELERY	September to February
CHERRIES	June to September
CHERRIES (Montreal) . .	May to August
CHESTNUTS	November to January
CHICKENS, SPRING . . .	April to June
CYGNETS (Norfolk) . . .	May to July
COBNUTS	September to February
CODFISH	September to February
CRANBERRIES	November to January
CRAWFISH	May to July
CRAYFISH	July to February
CUCUMBERS	May to September

CURRANTS, ENGLISH . . .	June to September
(red, white and black)	
CURRANTS, FRENCH . . .	May to July
DAMSONS	September to October
DAWSONS	September to October
DUCKS, WILD	August to March
DUCKLINGS	March to September
EELS	September to May
ENDIVE	November to March
FIELDFARE	November to February
FIGS, GREEN	August to September
FILBERTS	August to October
FLAGEOLETS	May to August
FLOUNDERS	August to April
FOIE-GRAS	October to April
FOWL, WILD	August to March
FRENCH BEANS.	July to October
GEESE	September to February
GEESE, WILD	September to March
GOOSEBERRIES, GREEN . .	April to May
GOOSEBERRIES, RIPE . .	June to July
GOSLINGS	March to September
GRAPES, ALMERIA . . .	October to April
GRAPES, FRENCH . . .	September to October
GREENGAGES	July to September
GROUSE	August to December
HALIBUT	May to January
HARES	August to March
HARES, GREY	October to December
HERRINGS, FRESH . .	July to February
INDIAN CORN	August to December
JOHN DORIES	July to April
KALE	December to March
LAMB	January to July
LANDRAILS	October to February
LARKS	August to February
LETTUCES, ENGLISH . .	April to September
LETTUCES, FRENCH . .	December to March
LEVERETS	August to March
LOBSTERS	July to September
MACKEREL	April to December
MAIZE	August to December
MEDLARS	September to October
MELONS (Hothouse) . .	August to September
MELONS, ROCK	August to September
MELONS, SPANISH WATER	October to March
MULBERRIES	August to September
MULLET, GREY AND RED	July to October
MUSHROOMS	March to October
MUSSELS	August to March
NECTARINES	August to October
ORANGES	November to June

ORANGES, SEVILLE . . .	February to March
ORTOLANS	June to August
OYSTERS	September to April
PARSNIPS.	September to April
PARTRIDGES.	September to February
PARTRIDGES, FOREIGN . .	February to June
PEACHES	August to October
PEARS	August to December
PEARS, CALIFORNIAN . . .	November to April
PEAS, ENGLISH GREEN . .	August to September
PERCH	July to February
PHEASANTS	October to February
PIGEONS, BORDEAUX . . .	August to April
PIKE	July to February
PINES, ST. MICHAEL'S . .	October to April
PINTAIL	September to March
PLAICE	May to January
PLOVERS' EGGS	April to May
PLOVERS, GOLDEN AND GREY	August to March
PLUMS, ENGLISH	August to September
PLUMS, FRENCH	July to August
POMEGRANATES	October to November
PORK	September to April
POTATOES, NEW KIDNEY . .	March to May
PTARMIGANS	December to May
PRAIRIE HENS	February to April
PRAWNS	April to August
PUMPKINS	September to October
QUAILS	June to August
QUINCES.	October to November
RASPBERRIES	June to September
RED CABBAGE	September to January
REEVES	August to September
RHUBARB, FORCED	December to May
RHUBARB, NATURAL	April to July
RUFFS	August to September
SHRIMPS	April to September
SALMON	February to October
SALSIFY	December to March
SAVOYS	October to March
SCARLET RUNNERS	July to October
SCALLOPS	October to April
SKATE.	October to May
SNIPE	August to March
SPINACH	March to December
SPRATS	November to April
STRAWBERRIES.	June to September
STURGEON, ROYAL	September to March
TANGERINE ORANGES . . .	November to February
TEAL	September to March
TENCH	July to February

8 NAMES OF FOOD IN ENGLISH & FRENCH

TOMATOES	March to December
TROUT	February to September
TURKEYS	September to February
VEGETABLE MARROW	August to October
VENISON	May to October
WALNUTS	September to December
WHITEBAIT	February to August
WHITING.	May to January
WIDGEONS	August to March
WOODCOCKS	August to March

NAMES OF FOOD IN ENGLISH AND FRENCH.

ENGLISH.	FRENCH.	ENGLISH.	FRENCH.
Anchovy	<i>Anchois</i>	Eel	<i>Anguille</i>
Artichoke	<i>Artichaut</i>	Egg	<i>Œuf</i>
Asparagus	<i>Asperges</i>	Egg plant	<i>Aubergine</i>
Bacon	<i>Lard</i>	Endive	<i>Chicorée</i>
Beans	<i>Fêves, haricots</i>	Fish	<i>Poisson</i>
Beef	<i>Bœuf</i>	Game	<i>Gibier</i>
Beetroot	<i>Betterave</i>	Garlic	<i>Ail</i>
Brains	<i>Cervelles</i>	Gherkin	<i>Cornichon</i>
Broccoli	<i>Brocoli</i>	Goose	<i>Oie</i>
Brussels	<i>Chou de Brux-</i>	Goose-liver	<i>Foie-Gras</i>
sprouts	<i>elles</i>	Gosling	<i>Oison</i>
Butter	<i>Beurre</i>	Grey mullet	<i>Mulet</i>
Cabbage	<i>Chou</i>	Gudgeon	<i>Goujon</i>
Calf's head	<i>Tête de Veau</i>	Guinea-fowl	<i>Pintade</i>
Caper	<i>Câpre</i>	Haddock	<i>Merluche</i>
Capon	<i>Chapon</i>	Halibut	<i>Flétan</i>
Cardoon	<i>Cardon</i>	Ham	<i>Jambon</i>
Carrot	<i>Carotte</i>	Hare	<i>Lièvre</i>
Cauliflower	<i>Choufleur</i>	Herring	<i>Hareng</i>
Caviare	<i>Caviar</i>	Horseradish	<i>Raifort</i>
Celery	<i>Céleri</i>	Kale	<i>Chou-frisé</i>
Cheese	<i>Fromage</i>	Kidney	<i>Rognon</i>
Chicken	<i>Poulet</i>	Lamb	<i>Agneau</i>
Chic-chicken	<i>Poussin</i>	Lark	<i>Mauvette</i>
Cod	<i>Cabillaud</i>	Leek	<i>Poireau</i>
Cod (salt)	<i>Morue</i>	Lettuce	<i>Laitue</i>
Cos lettuce	<i>Romaine</i>	Liver	<i>Foie</i>
Coffee	<i>Café</i>	Lobster	<i>Homard</i>
Cress	<i>Cresson</i>	Mackerel	<i>Maquereau</i>
Cucumber	<i>Concombre</i>	Meat	<i>Viande</i>
Cutlet	<i>Côtelette</i>	Milk	<i>Lait</i>
Duck	<i>Canard</i>	Mushroom	<i>Champignon</i>
Duckling	<i>Caneton</i>	Mustard	<i>Moutarde</i>

NAMES OF FOOD IN ENGLISH & FRENCH 9

ENGLISH.	FRENCH.	ENGLISH.	FRENCH.
Mussels	<i>Moules</i>	Semolina	<i>Semoule</i>
Mutton	<i>Mouton</i>	Sirloin	<i>Aloyeau</i>
Onion	<i>Oignon</i>	Skate	<i>Raie</i>
Ox-tail	<i>Queue de Bœuf</i>	Smelt	<i>Eperlan</i>
Oyster	<i>Huître</i>	Snail	<i>Escargot</i>
Parsley	<i>Persil</i>	Snipe	<i>Bécassine</i>
Parsnip	<i>Panais</i>	Soft roes	<i>Laitances</i>
Partridge	<i>Perdrix</i>	Sorrel	<i>Oseille</i>
Peas	<i>Pois</i>	Spinach	<i>Épinard</i>
Pheasant	<i>Faisan</i>	Sturgeon	<i>Esturgeon</i>
Pigeon	<i>Pigeon</i>	Sucking Pig	<i>Cochon del ait</i>
Plaice	<i>Plie</i>	Sugar	<i>Sucre</i>
Plover	<i>Pluvier</i>	Sweetbread	<i>Ris de veau</i>
Plum	<i>Prune</i>	Teal	<i>Sarcelle</i>
Pork-chop	<i>Côtelette de porc</i>	Tongue	<i>Langue</i>
Potato	<i>Pomme de terre</i>	Trout	<i>Truite</i>
Poultry	<i>Volaille</i>	Truffles	<i>Truffes</i>
Pullet	<i>Poularde</i>	Turkey	<i>Dinde</i>
Pumpkin	<i>Potiron</i>	Turnip	<i>Navet</i>
Rabbit	<i>Lapin</i>	Turtle	<i>Tortue</i>
Radish	<i>Radis</i>	Veal	<i>Veau</i>
Red mullet	<i>Rouget</i>	Vegetable	<i>Courge à la</i>
Rib	<i>Côte</i>	marrow	moelle
Roe	<i>Laitance</i>	Vegetables	<i>Légumes</i>
Saddle	<i>Selle</i>	Venison	<i>Venaison</i>
Sago	<i>Sagou</i>	Whitebait	<i>Blanchaille</i>
Salmon	<i>Saumon</i>	Whiting	<i>Merlans</i>
Salt	<i>Sel</i>	Widgeon	<i>Sarcelle</i>
Sausage	<i>Saucisse</i>	Woodcock	<i>Bécasse</i>
Seakale	<i>Chou de mer</i>		

FRUIT.

Almond	<i>Amande</i>	Medlar	<i>Nèfle</i>
Angelica	<i>Angelique</i>	Melon	<i>Melon</i>
Apple	<i>Pomme</i>	Mulberry	<i>Mûre</i>
Apricot	<i>Abricot</i>	Nut	<i>Noix</i>
Banana	<i>Banane</i>	Orange	<i>Orange</i>
Cherry	<i>Cerise</i>	Peach	<i>Pêche</i>
Chestnut	<i>Marron</i>	Pear	<i>Poir</i>
Cranberry	<i>Aivelle</i>	Pineapple	<i>Ananas</i>
Currant	<i>Raison de</i>	Plum	<i>Prune</i>
	<i>Corinthe</i>	Prune	<i>Pruneau</i>
Damson	<i>Prune de damas</i>	Quince	<i>Coing</i>
Date	<i>Datte</i>	Raisin	<i>Raisin sec</i>
Fig	<i>Figue</i>	Raspberries	<i>Framboises</i>
Gooseberry	<i>Groseille</i>	Rhubarb	<i>Rhubarbe</i>
Grape	<i>Raisin</i>	Strawberry	<i>Fraise</i>
Greengage	<i>Reine-Claude</i>	Tomato	<i>Tomate</i>
Lemon	<i>Citron</i>	Walnuts	<i>Noix</i>

SPELLING AND PRONUNCIATION OF PRINCIPAL WORDS USED IN FRENCH MENUS.

THE custom of writing menus for luncheons, dinners or suppers is one of long standing, not only in this country but in all parts of the civilised world, although there are many people who regard it with a certain amount of prejudice. Those who go abroad or frequent first-class hotels, clubs and restaurants, are familiarised with the *langue de cuisine*; but the occasional diner is frequently at a loss to understand not only the terms and phrases used in the compilation of the menu, but also their correct pronunciation. It is a recognised fact that we owe much of the advancement and development of cookery to the French, who excel in the culinary art; and with the introduction of special dishes and processes of food preparation, we have also to a certain extent become acquainted with many of the ordinary culinary terms used in the *French language*, which, as far as menus are concerned, has become the fashion, notwithstanding the inconvenience which the average Englishman feels in consequence. It is, however, a matter of difficulty to give the correct rendering of the phonetic pronunciation of French words, on account of there being in English no equivalents in many instances for the sounds in French.

The *accents* must receive especial attention in writing or reading menus, as the meaning of a word may be completely changed by its use or omission. At the same time, it must be observed that there is, in general, no especial stress of *voice* on any one syllable in French, even when an accent is placed over a letter in that syllable. The accent determines the sound or pronunciation of the letter alone.

The following suggestions and explanations having reference to the various courses comprising a luncheon or dinner menu may prove helpful, not only in the compilation of the latter, but also as an aid to the correct interpretation and pronunciation* of the phraseology generally in vogue.

The following are a few examples of the names of dishes and words used in French menus, with their approximate pronunciations:

Aigre (EHGR) *Sour, acrid or piquant.*

Aigrefin (EH-GRE-FAN) *Haddock.*

* It is, however, impossible to give exact equivalents to the French *u*, the *e* in many instances, the *oi* and the *ou*. Our phonetic rendering is approximate only.

- à la diable (AH LAH DEE-ABL) *Devilled.*
 à la (AH LAH) *In the style of; after the manner of.*
 Alose (AH-LOSE) *Shad.*
 Aloyau (AL-OY-YO) *Sirloin of Beef.*
 Alouette (AL-OU-ET) *Lark.*
 Ananas (AN-AN-AH) *Pineapple.*
 Anguille (AN-GEEYE) *Eel.*
 Aspic (AHS-PEEK) *Savoury jelly.*
 au bleu (OH BLUH) *Stewed in wine, or in vinegar and water, with herbs.*
 au gratin (OH GRAH-TAN) *Scalloped.*
 au kari (OH KAREE) *Curried.*
 au maigre (OH MEHGR) *Dish in which no meat is used.*
 au naturel (OH NAH-TU-REHL) *Uncooked, or boiled in water.*
 Baba (BAHBAH) *Spongy yeast cake like savarin, but containing currants, or soaked in rum syrup.*
 Béarnaise (BER-NEHZ) *Rich white herb sauce with egg yolk liaison.*
 Bécasse (BEH-KAS) *Woodcock.*
 Béchamel (BEH-SHAH-MEL) *French rich white sauce—the premier foundation sauce.*
 Beignets (BAYN-YEH) *Fritters.*
 Beurre-noir (BERR-NOOHR) *Butter cooked to a brown colour.*
 Bisque (BEESQ) *Thick soup, made from shell fish.*
 Blanchailles (BLAN-SHY) *Whitebait.*
 Bouchées (BOO-SHAY) *Small puff paste patties filled with minced meat, fish, etc.*
 Bouilli (BOO-EE) *Fresh boiled beef.*
 Braisé (BREH-ZEH) *A combination of roasting and stewing.*
 Broche (BROH-SH) *Roasted before a fire on the spit.*
 Brunoise (BRUH-NUYOOHS) *A class of French thick soups.*
 Cabillaud (CAB-EE-YO) *Codfish.*
 Café (KAH-FEH) *Coffee.*
 Caille (KIEY) *Quail.*
 Canard (CAN-AR) *Duck.*
 Caneton (CAN-EHTON) *Duckling.*
 Céleri (SEH-LE-REE) *Celery.*
 Cerises (SER-EASE) *Cherries.*
 Canapé (KAH-NAH-PEH) *Fried or toasted pieces of bread.*
 Cépes (SEHP) *A species of large mushroom.*
 Cerveille de veau (SERVE-EL-DE-VO) *Calf's brains.*
 Champignons (CHAM-PEEN-YON) *Mushrooms.*
 Chartreuse (SHAR-TRERRZ) *A liqueur, also a mould of savoury meat and vegetable or sweet.*
 Chaudfroid (SHOH-FRWA) *A name for dishes which are prepared hot, coated with sauce, dressed and served cold, usually garnished with aspic and truffles, etc.*
 Chevreuil (SHEV-RYE) *Roebuck, roe-deer.*

- Chicorée au jus (SHE-CO-REH OH JU) *Endive stewed in stock.*
- Choux (SHOO) *Cabbages.*
- Civet de Lièvre (SEE-VAY DE LEE EH VRE) *Jugged hare.*
- Colbert (COAL-BEAR) *A French clear soup and certain other dishes, named after Jean Baptiste Colbert, a clever statesman in the reign of Louis XIV of France, 1619-1683.*
- Compôte (KOM-POHT) *Stewed fruit or game.*
- Consommé (KON-SOME-MEH) *Clear gravy soup, clarified double stock.*
- Coquilles (COQUEE) *Light fish or meat entrées served in shells.*
- Crème Crevette (CRAYME CREV-ET) *Shrimp soup.*
- Crêpes (CREHPE) *Pancakes.*
- Croquette (KROH-KET) *Savoury minced shapes rolled in bread crumbs and fried.*
- Croûtons (KROO-TON) *Sippets of fried bread.*
- Déjeuner (DEH-JERR-NEH) *Lunch or luncheon.*
- Dinde (DAND) *Hen turkey.*
- Dindon (DANDON) *Young turkey or turkey poult.*
- Ecrevisse (EH-CREV-EESE) *Crayfish.*
- Entrée (ON-TREH) *A course of dressed dishes, or side dish for the first course.*
- Entremets (ONTROMAY) *Name of a course of dishes comprising sweets and savouries.*
- Epaule d'agneau (EH-POLE DAN-YO) *Shoulder of lamb.*
- Eperlan (EHPER-LAN) *Smelt.*
- Epinard (EHPIN-AR) *Spinach.*
- Faisan (FAY-SAN) *Pheasant.*
- Farce (FARCE) *Stuffing or forcemeat.*
- Fèves (FAYVE) *Broad beans.*
- Filet de bœuf (FEE-LEH DE-BOIF) *Fillet of beef.*
- Foie de veau (FWA DE-VO) *Calf's liver.*
- Fondue (FON-DU) *Cheese melted with butter and served hot.*
- Fraises (FRAYZE) *Strawberries.*
- Fricassée (FREE-KAH-SEH) *A white stew of fish or poultry.*
- Frites (FREET) *Fried.*
- Gâteaux (GAHTOH) *Cakes.*
- Gelée (JEH-LEH) *Jelly.*
- Gigot de Mouton (GEE-GO DE-MOOTON) *Leg of mutton.*
- Glace (GLAHS) *Ice.*
- Glacé (GLAH-SEH) *Iced or glazed.*
- Goujon (GOOJON) *Gudgeon.*
- Grive (GREEVE) *Thrush.*
- Gras Double (GRAA DOOBL) *Tripe.*
- Hachis (HAH-SHEE) *Hash or mince.*
- Haricot (HAH-REE-KOH) *Haricot beans or meat stewed with vegetables.*
- Haricots (ARRY-CO) *Beans.*
- Homard (OME-AR) *Lobster.*

- Hors-d'œuvre (OR-DERRVR) *Small relishes with which luncheon or dinner begins—appetisers.*
- Huître (WEETRE) *Oyster.*
- Jambon aux épinards (JAMBON-OES-AY-PEEN-AR) *Ham with spinach.*
- Julienne (JUH-LEE-EN) *Finely shredded vegetables used for clear soup, etc.*
- Jus (JUH) *Gravy; liquid unthickened seasoning for roast meat, etc.*
- Kromeskies (KROH-MES-KEES) *Chopped meat fried in batter.*
- Langouste (LAN-GOOSTE) *Crawfish or rock lobster.*
- Lapereaux (LAP-ER-ROH) *Rabbits.*
- Laitue (LEH-TU) *Lettuce, served plain or braised.*
- Lapin sauté (LA-PAN SO-TEH) *Stewed rabbit.*
- Maquereau (MAC-ER-RO) *Mackerel.*
- Mauviettes (MAUVI-YET) *Larks.*
- Mayonnaise (MY-YO-NEHZ) *The principal salad sauce, composed of yolk of egg, oil and vinegar.*
- Menu (MEH-NEU) *Bill of fare or list of dishes.*
- Meringue (MEH-RANG-G) *Light-baked egg crust made with frosted white of egg and sugar.*
- Merlan (MARE-LAN) *Whiting.*
- Merluche (MARE-LUCHE) *Smoked haddock.*
- Morue (MORE-U) *Salt cod.*
- Navet (NAV-AY) *Turnips.*
- Noix (NWA) *Walnuts.*
- Noisettes (NWA-SET) *Nuts.*
- Nougat (NOO-GAH) *Edible paste of sugar and almonds.*
- Oie (WA) *Goose.*
- Oseille (O-ZAY) *Sorrel.*
- Pâte (PAH-T) *Paste of meat, fish or fruit.*
- Pâté (PAH-TEH) *Pie, patty*
- Pêche (PEYSH) *Peach.*
- Petits four (PUH-TEE FOOR) *Small pastry of the sponge cake variety, decorated with sugar, etc.*
- Petits pois (PUH-TEE PWA) *Peas.*
- Perdreux (PEAR-DROW) *Partridges.*
- Pièce de résistance (PEE-ES DE REH-ZEES-TONS) *The principal dish of the meal.*
- Pintade (PAN-TAHD) *Guinea fowl.*
- Poire (PWAR) *Pear.*
- Pommes (POHM) *Apples.*
- Pommes Pailles (POHM PIE) *Potato straws.*
- Pommes de Terre (POHM DE TARE) *Potatoes.*
- Pommes Nouvelles (POHM NOUVEL) *New potatoes.*
- Pommes Rissolees (POHM REE-SOLE-AY) *Olive-shaped potatoes browned in butter.*
- Potage à l'oseille (POTAA J OH-SAY) *A cream soup with sorrel as garnish.*
- Potage Parmentier (POTAA J PAR-MON-TYAY) *Potato cream soup, so-called because Parmentier introduced potatoes into France.*

- Potage petite marmite (POTAA J PEE-TEE MAR-MEAT) *Beef broth vegetables, served in small earthen pots with garnish.*
- Potage à la Reine (POTAA J RAIN) *Chicken purée with cream, garnished with small fried bread croûtons.*
- Potage St. Germain (SAN-JER-MAN) *Green pea soup with cream.*
- Potage à la Soubise (SOO-BEESE) *Purée of onions.*
- Potage au tomates (OH-TOE-MAT) *Tomato purée (filtered soup).*
- Poularde au riz (POO-LARD OH REE) *Boiled chicken with rice.*
- Poule au pot (POOL O PO) *A fowl boiled and served with bourgeoise sauce.*
- Poulet sauté (POOL-AY SO-TEH) *Joints of chicken sauté, with mushrooms, etc.*
- Pruneaux au riz (PRUNE-O OH REE) *Prunes with rice.*
- Prunes (PREUN) *Prunes.*
- Purée (PUH-REH) *Pulp of vegetables or fruit.*
- Quartier de pré salé (PRAY-SAL-EH) *Fore-quarter of Southdown mutton.*
- Quenelles (QUH-NEL) *Pounded meat, poultry or fish mixed with panade and poached in stock.*
- Ragoût (RA-GOO) *A rich stew of meat or poultry.*
- Ragout (RAH-GOO) *Brown stew of meat or poultry.*
- Raie (REH) *Skate.*
- Raisin (RA-SAN) *Grapes.*
- Réchauffé (REH-SHOH-FEH) *Cold meat warmed up.*
- Ris-de-veau à la jardinière (REE-DE-VO) *Sweetbreads garnished with vegetables.*
- Rissoles (REE-SOHL) *Half-moon shapes of fried minced pastry containing meat, fish, poultry or game.*
- Rôgnons (ROHN-YON) *Kidneys.*
- Rouget (ROO-JEH) *Red Mullet.*
- Salmis (SAHL-MEE) *A rich brown stew of game.*
- Sauté (SOH-TEH) *Tossed in butter; cooked rapidly.*
- Soufflé (SOU-FLEH) *Puffed. Applied to very light culinary preparations.*
- Soupe au choux (SOOP OH SHOO) *Cabbage soup with cream liaison (thickened with cream).*
- Soupe au lait (SOOP OH LEH) *Milk soup thickened with potato purée.*
- Soupe à l'oignon (SOOP-AH LUN-YON) *Onion soup.*
- Terrine (TEH-REEN) *Earthen dish; term applied to dishes served in such a vessel.*
- Tête de veau (TEHT DE VO) *Calf's head.*
- Timbale (TAM-BAL) *Thimble-shaped moulds applied to crusted hash, purées, etc., baked or steamed.*
- Thon (TON) *Tunny-fish.*
- Tomates (TOE-MAT) *Tomatoes.*
- Truite (TRWEETE) *Trout.*
- Vol-au-vent (VOHL-OH-VOHN) *Case of pastry in which stewed meat or fruit is served.*

THE MENU.

Menu mal fait, dîner perdu.—A. CARÊME.

MENU is the French word for "bill of fare," the kitchen bill, and the table card.

It is the programme or plan of a meal—the architect's plan, of which the cook is the builder.

Menu making is an art that is learnt only by experience. To be able to plan or compile a *recherché* luncheon, dinner, or supper, is regarded as a high accomplishment, for indeed much of the success of a repast depends upon its menu.

The arrangement of an elaborate dinner is an art in itself, and consists in selecting the various courses so that the dishes harmonise with each other; the chief requirements being that:

1. Each dish shall be different in composition and mode of cooking.

2. The composition of the individual dishes must be excellent; while they should be well cooked, tastefully dressed, and yet distinct in character.

3. The harmonising effect is obtained by so arranging the dishes that each one is distinct from the other, bearing no relation in appearance to the preceding or following dishes.

4. A judicious selection of the raw materials, having regard to the season of the year, must be made in all cases, else the menu of a meal may be easily marred.

5. The various meats and other more important materials must not be repeated in the same menu from one course to another.

6. The various kinds of sauces employed in the preparations, and serving as accompaniments to the dishes, must each be distinctly different in colour, taste and flavour.

The true estimate of the value of a menu as a literary compilation is not to be obtained by observing the attention given to it by the guest at a dinner table, for at such a time the average diner is engaged in concentrating his whole mind on a rapid analysis of the good things present and to come. It is later, in some leisured moment, that the menu is read with a critical eye, and if found the least worthy from a literary point of view, is treasured as an interesting *souvenir* of a memorable occasion.

Menus are planned for every meal, breakfast, luncheon, dinner and supper, but of all these the DINNER MENU is of the greatest importance.

For special occasions, i.e., Dinner parties, etc.,

menus are usually prepared a day or more in advance, so that the needful provisions may be purchased and other necessary arrangements made, thus allowing ample leisure to get everything ready in good time, and avoiding much confusion when the moment for cooking and serving arrives.

The menu must in all cases be strictly followed.

DINNER (*LE DÎNER*).

The word "dinner" is supposed to be a corruption of *dix heures*, indicating the hour at which in the time of the Normans this meal was taken. In a book published in 1512, entitled the *Household Book*, it is stated that the family rose at six, breakfasted at seven, dined at ten, supped at four, and closed the gates at nine p.m.

Dinner with all classes forms the principal meal of the day. The working and middle classes take it at mid-day, whilst the better classes and fashionable society partake of it between 6 p.m. and 9 p.m. The aristocracy have always dined later in the day than the other classes.

The number of courses of a dinner depends on the circumstances of the host and hostess, but the courses have increased with time and fashion, whilst the number of dishes served have decreased; that is to say, that instead of serving two soups, two or three fish, and as many entrées, not more than one, or at the most two, are now placed on modern menus.

MENU DU DÎNER.

<i>Potage.</i> FRENCH.	Soup. ENGLISH.
Queue de Bœuf	Ox-tail
<i>Poisson.</i>	Fish.
Filets de Cabillaud à la Normande	Fillets of Cod (Normandy style)
<i>Entrée.</i>	Entrée.
Côtelettes de Mouton à la Milanaise	Mutton Cutlets (Milanese style)
<i>Rôti.</i>	Roast.
Dinde rôti aux Marrons	Roast Turkey stuffed with
<i>Entremet.</i>	Sweet. Chestnuts
Pouding à la Viennoise	Viennese Pudding

It will be observed that no vegetables are given on the above bill of fare. One or two vegetables should be served; these are selected according to taste and season. The following, in addition to potatoes, is a list of vegetables procurable in January: artichokes (Globe and Jerusalem), brussels sprouts, celery, greens, savoys, salsify, parsnips, turnips, Spanish onions. *Season*—JANUARY OR FEBRUARY.

MENU DU DÎNER.

Le 15 Mars.

Hors-d'Œuvre.

Anchois sur Canapés

Potage.

Consommé Fleury

Poisson.

Filets d'Anguille à la Juive

Sauce Tartare

Entrée.

Tournedos à la Béarnaise

Pommes Parisienne

Rôti.

Canard rôti

Salade à la Française

*Entremets.*Concombres farcies
étouffée

Riz à l'Impératrice

Tourte à la Rhubarbe

*Bonne Bouche.*Huitres à la Diable
en caisses

BILL OF FARE.

March 15th.

Side Dish.

Anchovy fillets on toast

Soup.

Clear Soup (Rice and Vegetable garnish)

Fish.

Fried Fillets of Eel (Jewish fashion) Tartare Sauce

Made Dish.

Tournedos (Béarnaise style) Parisian Potatoes

Roast.

*Roast Duck**French Salad*

Vegetable.

Stuffed Cucumber (baked)

Sweets.

*Rice Mould (Empress style)**Rhubarb Tart*

Savoury.

Devilled Oysters in Cases

DÎNER CARÊME—A LENTEN DINNER.

FRENCH.

Purée de Choufleur,
maigre

Blanchailles au Naturel

Souchet de Carrelets

Mousses d'Homard à la
CardinalCôtelettes de Turbot à
l'IndienneDarne de Saumon à la
SuédoiseChou de Mer à la
Hollandaise

Chartreuse aux Oranges

Café frappé à la Neige

Eclairs de Sardines

ENGLISH.

*Cauliflower Soup**Whitebait**Flounders in Souchet**Lobster Mousses, Cardinal
Sauce**Turbot Cutlets (Indian Style)**Salmon (Swedish Style), Cold**Seakale with Dutch Sauce**Orange Jelly (Chartreuse Style)**Iced Coffee with Whipped
Cream**Sardine Eclairs*

SPECIMEN MENUS.

Season—MAY-JUNE.

MENU.

BILL OF FARE.

Consommé Brunoise	<i>Clear Vegetable Soup (Brunoise style)</i>
Filets de Soles à la Régence	<i>Fillets of Sole (Regent style)</i>
Côtelettes d'Agneau à la Clamart	<i>Lamb Cutlets (Clamart style)</i>
Petits Pois à la Mayonnaise	<i>Green Peas with Cold Dressing</i>
Côte de Bœuf rôti à l'Anglaise	<i>Roast Beef, Yorkshire Pudding, Horseradish Sauce</i>
Crème d'Asperges à l'Argenteuil	<i>Asparagus in Savoury Jelly</i>
Canard farcies, étouffée	<i>Braised Duck, Stuffed</i>
Salade d'Orange	<i>Orange Salad</i>
Pommes Nouvelles	<i>New Potatoes</i>
Mousse frappée, Prince Pückler	<i>Iced Chocolate Mousse with Chestnut Purée</i>
Gâteaux Pithiviers	<i>Pithiviers Cakes</i>
Fromage	<i>Cheese</i>
Fruits et Dessert	<i>Fruit and Dessert</i>

Season—JUNE-JULY.

<i>Potage.</i>	<i>Soup.</i>
Crème à l'Oseille	<i>Cream of Sorrel</i>
<i>Poissons.</i>	<i>Fish.</i>
Sole au Gratin	<i>Sole au Gratin (baked)</i>
Petites Bouchées de Crevettes	<i>Small Patties of Prawns</i>
<i>Entrée.</i>	<i>Entrée.</i>
Côtelettes de Veau aux purée de Pois vert.	<i>Veal Cutlets with Purée of Green Peas</i>
<i>Rôti.</i>	<i>Roast.</i>
Poulet rôti	<i>Roast Chicken</i>
Salade de Laitue	<i>Lettuce Salad</i>
Pommes Soufflés	<i>Puff Potatoes</i>
<i>Entremets.</i>	<i>Sweets.</i>
Omelettes sucrée	<i>Sweet Omelet</i>
Bavaroise aux Péches	<i>Peach Cream</i>

Season—NOVEMBER-DECEMBER.

MENU.	BILL OF FARE.
<i>Hors-d'Œuvre.</i>	<i>Appetisers.</i>
Hors-d'Œuvre variés	<i>Selection of Side Dishes</i>
<i>Potages.</i>	<i>Soups.</i>
Consommé à la Royale	<i>Clear Soup with Royal Custard</i>
Potage à la Mulligatawny	<i>Thick Mulligatawny</i>
<i>Poissons.</i>	<i>Fish.</i>
Sole au vin blanc	<i>Soles with White Wine Sauce</i>
Eperlans frite, Sauce	<i>Fried Smelts, Rémoulade</i>
Rémoulade	<i>Sauce, Tomato Flavour</i>
<i>Entrées.</i>	<i>Made Dishes.</i>
Petites Bouchées de Faisan	<i>Small Pheasant Patties</i>
à la Moderne	
Terrine de Lapereaux	<i>Terrine of Rabbit or Hare</i>
<i>Relevé.</i>	<i>Remove.</i>
Gigot de Mouton, Galois	<i>Roast Leg of Welsh Mutton</i>
Légumes	<i>Vegetables</i>
<i>Rôti.</i>	<i>Roast.</i>
Sarcelles rôti	<i>Roast Teal</i>
Pommes Julienne, Salade	<i>Straw Potatoes and Salad</i>
<i>Entremets.</i>	<i>Sweets.</i>
Pouding Soufflé aux	<i>Apple Soufflé Pudding</i>
Pommes	
Crème glacée de Prunes	<i>Damson Cream Ice</i>
de Damas	
<i>Savoureux.</i>	<i>Savoury.</i>
Petites Croustades au	<i>Parmesan Cheese, Cream in</i>
Parmesan	<i>Crusts</i>

FRENCH FAMILY DINNER MENUS.

FRENCH.	ENGLISH.
	I.
Potage Sévigné	<i>Sévigné Soup</i>
Filets de Turbot à la	<i>Fillets of Turbot (Vatel style)</i>
Vatel	
Poulets de Grains en	<i>Spring Chicken (Cocotte style)</i>
Cocotte	
Flageolets au Beurre	<i>Flageolets done in Butter</i>
Cailles de Vigne sur	<i>Quails on Toast</i>
Canapés	
Salade de Chicorée	<i>Chicoree Salad</i>
Glace, Vanille et Fraise	<i>Vanilla and Strawberry Ice</i>
Tartelettes aux Amandes	<i>Almond Tartlets</i>

FRENCH.

ENGLISH.

II.

Potage à la Reine	<i>White Chicken Purée</i>
Truite Saumonée, sauce Génoise	<i>Boiled Salmon Trout, Génoise Sauce</i>
Ris de Veau aux Petits Pois	<i>Sweetbread with Green Peas</i>
Perdreau rôti	<i>Roast Partridge</i>
Salade de Céleri en branches	<i>Celery Salad</i>
Fonds d'Artichauts à l'Italienne	<i>Artichoke Bottoms in Brown Sauce</i>
Compote de Fruits au Kirsch	<i>Stewed Fruit with Kirsch Syrup</i>
Biscuit Manqué	<i>French Biscuits</i>

III.

Hors-d'Œuvre	<i>Appetisers</i>
Consommé Grisonne	<i>Clear Beef Broth with Batter Garnish</i>
Filet de Sole à l'Horly	<i>Fillets of Soles, Fried, with Tomato Sauce</i>
Côtes d'Agneau aux Points d'Asperges	<i>Lamb Cutlets with Asparagus Points</i>
Caneton de Rouen poêlé	<i>Rouen Duckling braised in the pot</i>
Petits Pois Paysanne	<i>Green Peas</i>
Pommes Noisettes	<i>Potatoes Brownd in Butter</i>
Salade Française	<i>French Salad</i>
Tartelettes de Fraises	<i>Strawberry Tartlets</i>
Soufflé au Parmesan	<i>Parmesan Soufflé</i>

IV.

Tapioca au Consommé	<i>Tapioca Clear Soup</i>
Cabillaud, Sauce aux Câpres	<i>Boiled Cod, Caper Sauce</i>
Poulet sauté aux Champignons	<i>Stewed Chicken with Mushrooms</i>
Gigot d'Agneau à l'Anglaise	<i>Roast Leg of Lamb</i>
Salade de Laitue	<i>Lettuce Salad</i>
Haricots Verts à la Poulette	<i>French Beans (Poulette style)</i>
Tarte aux Cerises	<i>Cherry Tart</i>

LUNCHEON AND LUNCH MENUS.

Menus des Déjeuners à la Fourchette.

THE French have two kinds of déjeuners: one is called "*à la Tasse*," being a simple breakfast, and the other "*à la fourchette*," which is equivalent to an English luncheon.

The word "lunch," or "luncheon," is said to be derived from the Welsh *llwne*, which is a derivation of lump. In bygone days lunch or luncheon meant simply a lump of bread and cheese taken between meals, "a frugal bit"; but now the lunch, more especially among the upper classes, has become a fashionable meal, and one quite as important as the dinner of former times. Few meals offer better opportunities for combining smart little dishes at comparatively little expense than the lunch or luncheon. There are lots of dainty dishes which can be prepared with little trouble, suitable as luncheon dishes, that can with advantage be brought within the scope of high-class cookery. The menus given below show what kinds of dishes are suitable for such repasts.

SPECIMEN MENUS FOR SET LUNCHEONS.

I.

FRENCH.

Soufflé aux Huîtres
Côtelettes de Venaison
aux Marrons
Pommes Soufflées
Gâteau au Chocolat
Compôte de Figs
Fromage

ENGLISH.

Oyster Soufflé
Venison Cutlets with Chest-
nut Purée
Puff Potatoes
Chocolate Cake
Stewed Figs
Cheese

II.

Bouillon en tasse
Artichauts à la Chanzy
Entrecôte à la Béarnaise
Okra aux Tomates
Bordure Japonaise à la
Gelée
Pailles au Parmesan
Dessert

Beef Broth in cups
Artichokes with Poached
Eggs
Sirloin Steak, Béarnaise
Sauce
Okras with Tomatoes
Japanese Border in Jelly
Cheese Straws
Dessert

DÉJEUNER DE CHASSE.

Filets de Soles à la
Mayonnaise
Mousse de Homard
frappé
Bœuf braisé à la Gelée
Langue à l'Ecarlate
Filets de Caneton à la
Lorraine
Cailles Poêlées à la
Parisienne
Faisan en Robe de
Chambre
Salade à la Japonaise
Bordure de Riz aux
Prunes
Gâteaux à l'Africaine
Bâtons Gougère
Fromage
Dessert

LUNCHEON.

*Fillets of Soles in
Mayonnaise
Iced Lobster Soufflé
Braised Beef with Savoury
Jelly
Dressed Ox-tongue
Fillets of Duckling with
Goose-liver Farce
Braised Stuffed Quails
Roast Pheasant in Crust
Japanese Salad
Border of Rice with Stewed
Prunes
African Cakes
Savoury Cheese Tit-Bits
Cheese
Dessert*

MENUS DES DÉJEUNERS.

I.

Soles à la Meunière	<i>Soles, Meunière style</i>
Œufs mollets aux épinards	<i>Scrambled Eggs with Spinach</i>
Langouste Sauce Tartare	<i>Lobster with Tartare Sauce</i>
Lasagnes au Parmesan	<i>Cheese Pastry</i>
Beignets de Pommes	<i>Apple Fritters</i>

II.

Jambon d'York à la Gelée	<i>York Ham with Savoury Jelly</i>
Veau sauté aux Champignons	<i>Stewed Veal with Mushrooms</i>
Côtelettes de pré-salé, vert-pré	<i>Mutton Cutlets with Green Pea Sauce</i>
Purée de Pommes au gratin	<i>Scalloped Potatoes</i>
Omelette aux Confitures	<i>Jam Omelet</i>

III.

Œufs à la Meyerbeer	<i>Eggs Meyerbeer style</i>
Poulet en Casserolle Parmentier	<i>Chicken in pot with Potatoes</i>
Carré d'Agneau rôti	<i>Roast Neck of Lamb</i>
Salade de Laitue	<i>Lettuce Salad</i>
Tartelettes de Reine- Claude	<i>Greengage Tartlets</i>

SOUPER ET MENUS DES SOUPERS.

SUPPER AND SUPPER BILLS OF FARE.

THIS is the term for the last meal of the day, and one which has a wide and varied meaning. During the Middle Ages supper used to be served as early as 5 p.m., when it was customary to serve *soup*; from this the name supper is supposed to have originated. History tells us that *soups*, or supper dishes, originally consisted of liquid food both savoury and sweet, such as fumity, porridge, and various kinds of *spoon meat*, which were eaten with pieces of bread called sops, soppets, or sippets.

Where late dinner is served, as is usually the case at the present time, supper is rarely eaten.

So-called ball suppers and theatre suppers are fashionable both here and abroad. There is no set rule as to the kind of dishes served for supper, but when partaken of as an every-day meal supper may consist of dishes hot or cold, with or without soups, vegetables, or even sweets.

Cheese and salad when in season are usually included, but this is not to be regarded as a hard-and-fast rule. Light cakes and fancy gâteaux, tea or coffee, are sometimes included in a supper menu, which shows that many regard this meal as but a light repast.

The following menus are selected as specimens for so-termed *set suppers* :

SPECIMEN MENUS FOR SUPPERS.

MENUS DES SOUPERS.

I.

FRENCH.

ENGLISH.

Darne de Saumon à la
Rémoulade

*Salmon Steak, Rémoulade
style*

Roulade de Veau en
Chaufroid

*Veal Roll, coated with Chaud-
froid Sauce*

Jambon à la Gelée
Salade

*York Ham with Aspic Jelly
Salad*

Risotto à l'Italienne

Italian Risotto

Soufflé à la Mexiënne

Cold Chocolate Soufflé

Denises aux Amandes

Frosted Almond Sandwiches

Fruits et Dessert

Fruit and Dessert

FRENCH.

ENGLISH.

II.

Ecrevisses en Aspic
 Darioles de Crème de
 Volaille
 Bœuf à la Presse
 Pâtés de Veau et Jambon
 Salad de Haricots
 Panachés
 Crème à la Romaine
 Compote de Poires
 Fromage de Camembert
 Céleri

Shrimps in Savoury Jelly
Chicken Creams

Pressed Beef
Veal and Ham Patties
Haricot Bean Salad

Roman Cream
Stewed Pears
Camembert Cheese
Celery

III.

Denises Suédoise
 Filets de Bœuf à la Madrid
 Salade de Céleri à la
 Rachel
 Foie-gras à la Dumas
 Pâté de Volaille et
 Jambon
 Bordure de Crème de
 Homard
 Petites Crèmes à la
 Princesse
 Fromage de Roquefort
 Biscuits de Fromage

Swedish Sandwiches
Fillets of Beef, Madrid style
Celery and Truffle Salad

Foie-gras Croûtes
Chicken and Ham Pie

Border of Lobster Cream

Fruit Creams (Princess style)

Roquefort Cheese
Cheese Biscuits

SOUPER DÙ BAL.

BALL SUPPER.

Huîtres au Naturel

Natives

PLATS CHAUDS.

HOT DISHES.

Homard à la Gauloise
 Mauviettes en Casserole
 Ris de Veau en Caisses à la
 Chasseur

Lobster served in Shells
Larks stewed in Casserole
Sweetbread in cases with
Mushroom Purée

PLATS FROIDS.

COLD DISHES.

Filets de Soles en Aspic
 Zéphires de Foie-Gras
 à la Martin
 Carré de Mouton à la
 Bohémienne
 Dindonneau farci à la
 Moderne
 Jambon de York à la Gelée
 Faisan rôti
 Pâté de Pigeon à la
 Française
 Salade de Saison
 Denises à la Princesse

Fillets of Soles in Savoury Jelly
Zephyrs of Foie-gras (Goose Liver)
Neck of Mutton (Bohemian style)
Young Turkey, stuffed
York Ham with Aspic Jelly
Roast Pheasant
Pigeon Pie, French fashion
Salad
Princess Sandwiches

ENTREMETS.

Gelée au Champagne	<i>Champagne Jelly</i>
Crème aux Amandes	<i>Almond Cream</i>
Charlottes Mignonnes	<i>Little Russian Charlottes</i>
Corbeilles de Nougat à la Chantilly	<i>Nougat Baskets with Whipped Cream</i>
Pâtisserie	<i>French Pastry</i>
Dessert	<i>Dessert</i>

SWEETS.

SPECIAL SUPPER PARTY MENU.

FRENCH.

Consommé de Volaille
Mayonnaise de Homard
Chaudfroid Mauviettes
Luculus
Mousse de Jambon
Parisienne
Filet Bœuf Piqué
Bouquetière
Galantine Volaille Truffée
Poulet Surrey à la Gelée
Jambon de York
Salade Henriette
Crème de Fraise
Gâteau Duchesse
Petits Fours
Dessert

ENGLISH.

<i>Clear Chicken Broth</i>
<i>Lobster Mayonnaise</i>
<i>Chaudfroid of Larks</i>
<i>with Truffles</i>
<i>Ham Mousse (Parisian style)</i>
<i>Fillet of Beef larded and braised, with Vegetables</i>
<i>Chicken Galantine, truffled</i>
<i>Surrey Fowls with Aspic</i>
<i>York Ham</i>
<i>Cauliflower, Bean and Truffle Salad</i>
<i>Strawberry Cream</i>
<i>Duchess Cakes</i>
<i>Fancy Pastry</i>
<i>Dessert</i>

HORS-D'ŒUVRE (APPETISERS).

THE hors-d'œuvre course, which forms the so-called prelude to a set dinner, has of late become very popular.

A very large variety of little dishes, both plain and dressed, can be served under this heading. These dishes to the thoughtful cook present one of the best opportunities for showing his or her skill and originality in combination and garnish. Such dishes must, however, be strictly confined to such colour and such material as will harmonise with the other dishes on the menu.

Usually one or two plain and one dressed hors-d'œuvre are served at a dinner, this being a matter of taste left to the maître d'hôtel or the chef.

Whatever the hors-d'œuvre may consist of, let it be remembered that these little side dishes are intended to stimulate and not satisfy the appetite, i.e., they must be tempting and smart in appearance, and the portions must be very small, so as not to impair the enjoyment of the remainder of the meal.

These dishes are frequently placed on the table before the guests enter the dining-room ; and, when dressed in a pretty and dainty manner, they add greatly to the effective decoration of a table.

CLASSIFICATION of HORS-D'ŒUVRE.

PLAIN SIDE DISHES.

FRENCH.	ENGLISH.
Anchois à l'huile	<i>Anchovies in oil</i>
Anchois aux câpres	<i>Anchovies with capers</i>
Anguilles fumées	<i>Smoked eel</i>
Anguilles marinéés	<i>Pickled or soused eel</i>
Carrelets fumés	<i>Smoked flounders</i>
Caviar russe	<i>Russian caviare</i>
Crevettes	<i>Prawns</i>
Ecrevisses	<i>Crayfish</i>
Filets de harengs	<i>Fillets of herrings</i>
Harengs marinés	<i>Pickled herrings</i> [sauce]
Harengs à la rémoulade	<i>Pickled herrings in mustard</i>
Huîtres au naturel	<i>Oysters on shells</i>
Lamproies à l'huile	<i>Lampreys in oil</i>
Langouste	<i>Spiny lobster</i> [oil]
Lax fumé à l'huile	<i>Smoked salmon preserved in</i>
Maquereaux à l'huile	<i>Mackerel in oil</i>
Melesses fumées	<i>Smoked sprats</i>
Melon cautaloup	<i>French rock melon (iced)</i>
Melon brodé	<i>Pickled melon</i>
Œufs de mouettes	<i>Mew eggs (gull eggs)</i>
Œufs de pluviers	<i>Plover's eggs</i>
Œufs de vanneaux	<i>Lapwing eggs (puvet eggs)</i>
Royans à l'huile	<i>Royans in oil</i> [sauce]
Sardines au citron	<i>Sardines preserved in lemon</i>
Sardines à l'huile	<i>Sardines in oil</i>
Sardines fumées	<i>Smoked sardines</i>
Sardines sans arêtes	<i>Boneless sardines</i>
Sardines à la tomate	<i>Sardines in tomato sauce</i>
Sardines russe	<i>Russian sardines (pickled)</i>
Saumon fumé	<i>Smoked salmon (thinly sliced)</i>
Thon mariné	<i>Pickled tunny fish</i>
Betterave marinée	<i>Pickled beetroot</i>
Céleri en salade	<i>Celery dressed in mayonnaise</i>
Cornichons	<i>French gherkins</i>
Cornichons à la moutarde	<i>Gherkins in mustard sauce</i>
Clames Américains	<i>American clams</i>
Cresson alenois	<i>Garden cress</i>
Crevettes dressées	<i>Dressed prawns</i>
Ecrevisse garnie	<i>Dressed crawfish</i>
Escargots farcis	<i>Stuffed snails</i>
Grenouilles marinées	<i>Pickled frogs' legs</i>

FRENCH.

ENGLISH.

Jambon d'Espagne	<i>Spanish ham</i> [ham
Jambon de Strasbourg	<i>Strasburg cured and smoked</i>
Jambon Westphalie	<i>Westphalian ham</i>
Langue de Bœuf fumée	<i>Smoked ox-tongue</i>
Langue de Renne fumée	<i>Smoked reindeer tongue</i>
Olives d'Espagne	<i>Spanish olives</i>
Olives Lucullus	<i>French olives</i>
Olives farcies	<i>Stuffed olives</i>
Pâté de foie-gras	<i>Goose-liver pie in terrines</i>
Poitrine d'oie fumée	<i>Smoked breast of goose</i>
Radis rose et blanc	<i>Radishes, pink and white</i>
Sandwich aux anchois	<i>Anchovy sandwich</i>
Sandwich au caviar	<i>Caviare sandwich</i>
Sandwich de foie-gras	<i>Goose-liver sandwich</i>
Sandwich au fromage	<i>Cheese sandwich</i>
Sandwich de homard	<i>Lobster sandwich</i>
Sandwich au jambon	<i>Ham sandwich</i>
Sandwich panachée	<i>Mixed sandwich with different kinds of meat, etc.</i>
Sandwich aux sardines	<i>Sardine sandwich</i>
Saucisson blanc	<i>White sausage (smoked)</i>
Saucisson de Bologne	<i>Bologna sausage</i>
Saucisson de Brunswick	<i>Brunswick sausage</i>
Saucisson de foie-gras	<i>Goose-liver sausage</i>
Saucisson de foie de Strasbourg	<i>Strasburg liver sausage</i>
Saucisson de jambon	<i>Ham sausage</i>
Saucisson de Lyon	<i>Lyons sausage</i>
Saucisson de Milan	<i>Salami sausage</i>
Saucisson de Mordadelle	<i>Mordadella or Italian sausage</i>
Saucisson noir	<i>Black sausage (smoked)</i>
Saucisson de périgueux	<i>Liver and truffle sausage</i>
Tomates crues	<i>Small fresh tomatoes, sliced</i>

N.B.—All side dishes of this description should be served on small glass or china dishes, and small pats of butter ought to be handed round at the same time.

Smoked provisions, such as salmon, ham and sausage, suitable for hors-d'œuvre, cut into very thin slices are usually served in hors-d'œuvre dishes.

DRESSED HORS-D'ŒUVRE.

Appétissants Maconnaise.—Small bread croûtons hollowed out and filled with purée of mussels, anchovies, egg-yolks, etc.; decorated with savoury butter.

Anchois sur Canapés.—Anchovy canapees.

Anchois et queues d'Ecrevisses au Capisantis.

—Anchovies and crayfish tails dressed in shells.

Rosettes aux Anchois. — Little rounds of fried bread spread with anchovy butter and garnished with anchovy fillets, with small mushroom head in centre, arranged in rosette form, and decorated with green herb butter and chopped hard-boiled egg.

Anchois en Salade.—Anchovy salad dressed with oil and vinegar.

Bœuf fumé à la Hambourgeoise.—Smoked beef, Hamburg style.

Bœuf haché à l'Aspic. — Shredded beef with savoury jelly.

***Canapés à l'Arlequin.**—Oblong or crescent shapes of toasted and buttered bread, with strips of tongue, smoked salmon, gherkins and truffles, arranged in harlequin style.

Canapés à la Coquelin.—Croûtons of fried bread, spread over with a paste composed of cooked ham, chicken, butter and grated cheese; garnished with gherkins, beetroot and capers.

Canapés à la Diana.—Layers of chopped ham, truffles and hard-boiled egg-yolks placed alternately on croûtons of bread; decorated with chopped aspic.

Canapés à la Darvelle.—Oval-shaped pieces of toasted or fried bread, spread with anchovy paste, and finished with layers of ham and caviare; decorated with hard-boiled eggs and aspic.

Canapés à la Genève.—Oblong croûtons of fried bread spread with a paste composed of anchovy, sardine and ham; garnished with hard-boiled egg-yolk and white, and parsley.

Canapés à la Selon.—Buttered water biscuits covered with slices of hard-boiled egg dipped in lemon juice and chopped parsley, caviare in centre, and garnished with prawns.

Canapés à la Turquie.—Finger-shaped pieces of fried bread spread with savoury ham mixture, decorated with three distinct coloured butters, anchovy, herb and yolk of egg.

Canapés à la Turbigo.—Halves of very small rolls of bread (farthing rolls), filled with crayfish tails, celery, truffle and egg white; dressed with tomato and rémoulade sauce.

Canapés à la Windsor.—Purée of cooked chicken fillets, ham, tongue, butter, Cheshire cheese, mustard and cayenne, spread on canapees of fried bread; garnished with gherkins and hard-boiled egg whites.

* Canapés are made of either toasted or fried bread, cut into suitably shaped slices.

Cassolettes à l'Epicurienne.—Little pastry cases filled with seasoned lax, tongue, olives and gherkins, all cut into fine shreds.

Brisolettes de Caviar à la Moscovite.—Caviare dressed in paste crusts, Moscow style.

Brisolettes de Caviar.—Very small farthing rolls cut in halves and filled with caviare, surface masked with aspic, and garnished with anchovy fillets, parsley, etc.

Caviar aux Blinis.—This is a special supper dish, the caviare being served on a glass dish set in a block of ice; garnished with quarters of lemon and parsley. Blinis is served at the same time. It is a kind of light sponge or yeast mixture, a savarin without sugar baked in small pans, and sent to table hot with a boat of sour cream.

Caviar en Belle-vue.—Halves of lemon prettily edged, centre filled with caviare; dressed on bread socle in pyramidal form; garnished with parsley.

Caviar sur Canapé à la Rémoulade.—Caviare canapees, rémoulade style.

Caviar à la Capucine.—Small oval or boat-shaped bread crusts, filled with caviare and chopped prawns, seasoned with mayonnaise; garnished with hard-boiled egg and cress.

Dariole de Caviar.—Caviare darioles, dressed in small tartlet pastry crust, seasoned.

Caviar aux Ecrevisses.—Small fried bread cups, filled with caviare and prawns; garnished with olives and gherkins.

Caviar en Salade.—A neatly dressed salad of caviare, and small dice of tomato and hard-boiled egg.

Tartines de Caviar en chaudfroid.—Round fried bread croûtons, slit open and filled with caviare, coated alternately with brown and white chaud-froid sauces, dressed round a small salad.

Tranches de Caviar, Rémoulade.—Layers of bread covered with caviare, decorated with savoury butter, and cut into neat slices.

Chantrelles en Salade.—Chantrelles are a species of mushroom grown in Switzerland. When cooked they are dressed with plain salad dressing seasoning and served as hors-d'œuvre.

Crabe garnie.—Dressed crab.

Bonnes-Bouches de Crevettes à l'Avondale.—Bouche-shaped cups of pastry, filled with shrimps or prawn tails; garnished with tomato aspic.

Denises à la Turquie.—Dainty little sandwiches filled with prawns, tomato purée, hard-boiled egg and anchovy, and decorated with paprika butter.

Denises à la Princesse.—Dainty little sandwiches filled with chicken purée, walnuts and cream mixture ; garnished with small cress.

Pâté d'Ecrevisses sur Canapés.—Potted crayfish on small fingers of toasted bread.

Croûtes d'Ecrevisses à la Tartare.—Croûtes of crayfish or prawn tails dressed with tartare sauce.

Escargots aux fines herbes.—Snails with fine herb butter.

Bonnes-Bouches de Foie-gras.—Goose-liver patties.

Canapés de Foie-gras à la Russe.—Rounds of toasted bread spread with foie-gras purée, a dice of hard-boiled egg placed on top ; garnished with anchovy fillets and caviare.

Darioles de Foie-gras.—Goose-liver darioles.

Nids à la Chartres.—Little nest-shaped bread croûtes filled with foie-gras purée, decorated with truffle and hard-boiled white and yolk of egg.

Canapés de Harengs à la Russe.—Fingers of fried bread spread with anchovy butter mixed with herring roes ; fillets of kippered herrings are placed on each ; garnished with gherkins.

Ballotins de Homard à la Reforme.—Ballotines of lobster, reform style.

Bonnes-Bouches à la Cardinal.—Lobster and anchovy bonnes-bouches.

Canapés de Homard à la Reine.—Lobster canapees, queen style.

Homard à la Carême.—Lobster dressed carême style.

Darioles de Homard à la Tomate.—Lobster darioles with tomatoes.

Tartines à la Cardinal.—Fancifully cut sandwiches made of brown bread and savoury lobster purée ; decorated with truffle, hard-boiled egg, gherkin, and parsley.

Darioles d'Huîtres à la Carlton.—Oyster darioles Carlton style.

Jambon sur Canapés.—Ham on fried bread croûtons.

Petites Bouchées de Jambon à la Crème.—Small puff-paste patties filled with minced ham and cream.

Laitance de Cabillaud fumé sur Canapés.—Smoked or pickled tunny fish on toast.

Langue de Bœuf sur Canapés.—Ox-tongue on toasted or fried bread slices.

Lax fumé aux Concombres.—Salad made of thin slices of smoked salmon and thin slices of cucumber, neatly dressed on small glass dishes.

Œufs farcis à la Russe.—Stuffed eggs, Russian style.

Œufs à la Suédoise.—Small hard-boiled eggs cut in halves, filled with green herb butter and egg-yolk ; prettily decorated and served on glass dishes.

Olives à la Madras.—Spanish olives stuffed with anchovy and chutney purée, dressed on croûtons.

Croûtons à l'Espagnole.—Large Spanish olives stuffed with tartare sauce, placed on round croûtons, with anchovy fillets twisted round olives ; decorated with lobster coral, egg-yolk and parsley.

Petites Bouchées à la Caroline.—Very small rice cassolettes filled with seasoned chopped hard-boiled white of egg and truffles.

Palmiers d'Ecrevisses.—Small oval-shaped paste crusts filled with picked shrimps and mayonnaise dressing (cream), finished with chopped parsley and lobster coral.

Petites Caisses à la Casanova.—Small china or paper ramakin cases, filled with celery and truffle shreds, seasoned with tartare sauce, an oyster, slice of egg on top, and decorated with green herb butter.

Roulettes à la Créole.—Thinly cut slices of brown bread spread with game or chicken purée, mixed with pounded capers and anchovy paste, rolled up, buttered, and sprinkled alternately with chopped parsley and lobster coral.

Bonnes-Bouches de Sardines à la Royale.—Sardine patties (royal style) filled with purée of sardines, and garnished with truffles, gherkins, etc.

Sardines sur Canapés.—Sardine canapees (boned and skinned and dressed on fried or toasted bread).

Bonnes-Bouches de Sardines.—Fancifully cut shapes of brown bread filled with sardine paste ; decorated with hard-boiled egg and savoury butter.

Canapés de Sardines à la Française.—Small fried bread croûtons masked with sardine paste or butter, layers of sardines, chopped parsley, and coated with rémoulade sauce.

Salade Suédoise.—Cooked lean veal, fillets of salt herrings or kippers ; cooked potatoes and beetroot, all cut in dice ; seasoned with oil, vinegar, salt and pepper ; garnished with hard-boiled egg-yolks.

Canapés de Saumon fumé.—Smoked salmon on toast.

Tartelettes de Saumon, Ecossaise.—Little tartlet crusts of pastry filled with shreds of cooked salmon and mayonnaise-aspic ; garnished with slices of hard-boiled egg and truffle.

Tartines à la Baroda.—Very small sandwiches, lined with chicken and rice purée, flavoured with curry ; masked with white chaud-froid sauce, and decorated with set aspic.

Tartines Lucullus. — Finger-shaped puff pastry, seasoned with cheese, and layer of anchovy paste in centre; garnished with olives and anchovy butter.

Thon mariné sur Canapés. — Pickled tunny fish on toast.

Darioles de Tomate à la Crème. — Tomato darioles with cream.

Zakousky. — This is the name given for hors-d'œuvre dishes in Russia. They consist of various kinds of daintily dressed caviare, pickled or smoked fish, etc. Certain Russian liqueurs are usually served with zakousky, which form a great feature in the Russian cuisine.

NOTE.—A large number of these dishes are well adapted for after-dinner savouries as well as hors-d'œuvre, especially those made from shell fish, smoked fish, eggs, meat and certain savoury vegetable mixtures.

For after-dinner savouries please see end of book.

POTAGES (SOUPS).

NEXT to *hors-d'œuvre*, soup forms the best introduction to a meal; it is, as far as the dinner is concerned, an indispensable course, and therefore important. Soups are divided into four groups: consommés, clear soups with garnish; purées of meat, poultry or game; bisques and fish soups; and creams, or filtered soups made from vegetables and farinaceous products. Sometimes the choice of two or three varieties of soups are given at one meal, in which case the clear soup, or consommé, must be placed on the menu before the thick soups. The present fashion is in favour of one soup only, either clear or thick. For a full-course dinner, or one of many courses, a clear or light thick soup, cream or bisque, gives more satisfaction than a heavy soup, because it conduces better to the appreciation of the succeeding dishes. Heavy or thick soups are generally considered more seasonable in winter than in summer.

There are certain more or less flexible rules observed in serving consommé: cheese straws, or grisini, fingers, toasted bread and grated parmesan cheese are generally handed round with it. Sherry is served with turtle soup; fried bread croûtons with purées; and celery salt with vegetable and cream soups. With mulligatawny, both thick and clear, a small dish of plain boiled rice is handed round, unless included in the soup as garnish.

BOUILLONS (BROTHS).

- Bouillon de Bœuf.**—Beef broth (not clarified).
 — **de Mouton.**—Mutton broth.
 — **aux Œufs.**—Beef broth with beaten egg, served in cups.
 — **en tasses.**—Beef broth in cups.
 — **de Veau.**—Veal broth.
 — **de Volaille.**—Chicken broth.
 — **de Volaille à l'Orge.**—Chicken broth thickened with pearl barley.
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CONSOMMÉS (CLEAR SOUPS).

- Consommé à l'Africaine.**—A rich clear chicken soup, flavoured with curry and garnished with rice and small shreds of artichoke bottom.
 — **à l'Andalouse.**—Clarified chicken stock with tapioca (1 quart to $\frac{1}{2}$ oz. tapioca). Garnitures : small rounds of tomato, cucumber cubes, and small chicken forcemeat quenelles.
 — **à la Bagration.**—A richly flavoured clear soup, garnished with small fish quenelles, vegetable and prawns.
 — **à la Bavière** (Clear Soup, Bavarian style).—A clear soup with very small semolina dumplings.
 — **Benjamin Leçois.**—Rich chicken consommé, garnished with green peas, small cubes of truffle, and royal custard containing chicken purée.
 — **Bouquetière.**—Clear soup garnished with spring vegetables daintily cut.
 — **à la Brisse.**—Clear soup with a garnish of three varieties of vegetable purée, custard or plain boiled rice.
 — **à la Brunoise** (Brunoise Soup).—A clear gravy soup, with finely minced carrots, turnips, leeks and onions.
 — **Brunoise au Riz** (Brunoise Soup with Rice).—The same as above, with the addition of a handful of plainly boiled rice.
 — **à la Carême.**—Chicken and veal stock, clarified, and garnished with slices of cooked carrot, lettuce, turnip, leek, asparagus points, and round bread crusts.
 — **Caroline.**—Straw-coloured rich consommé, garnished with Carolina rice, royal custard and chicken fillets, both cut very small.

Consommé Célestine (Celestine Soup).—A clear gravy soup with thin pancakes cut into julienne strips.

— **à la Chasseur**.—A clear, game-flavoured soup, garnished with small game quenelles.

— **Chataleine**.—Clear soup with slight tarragon flavour, garnished with royal custard, mixed with artichoke purée, green peas, and French beans.

— **Chiffonnade** (Chiffonnade Gravy Soup).—A clear soup garnished with finely shredded spring onion heads, green peas, and lettuce leaves stamped out round, seasoned with green mint and tarragon leaves.

— **Choron à la Richelieu**.—Clarified game stock, garnished with julienne strips of cooked game, pea shapes of young carrots and Brazil tapioca.

— **Christophe Colombe**.—Clear chicken broth, with two coloured diamond shapes of poached savoury egg custard.

— **aux Choux farcis**.—Clear soup garnished with stuffed Brussels sprouts.

— **Clair**.—Clear soup (plain).

— **Claremont**.—Clear soup with royal custard and fried onion rings as garnish.

— **Cock-a-Leekie** (Cock-a-Leekie Soup). — Clear chicken broth, with leeks cut into julienne strips, pearl barley, and small dice of cooked chicken. Prunes are sometimes added as a garnish.

— **à la Colbert**.—A clear soup with small poached eggs and green peas.

— **à la Condé**.—A clear game soup, garnished with quenelles of haricot bean purée and julienne strips of partridge fillets.

— **Crouûte au Pot**.—A clear beef soup, garnished with stock-pot vegetables and very thinly cut pieces of toasted bread.

— **à la Danté**.—Clarified beef stock in which two or three roast pigeons have been cooked. Garniture: small darioles of chicken farce in two colours, i.e., white and yellow, the latter coloured with saffron, also truffles and ox-tongue.

— **à la Daumont**.—Clarified beef stock with fine tapioca, and a garnish of champignons and cooked ox-palate cut into julienne strips.

— **Deslignac**.—A clear soup with dice of egg custard. The eggs for this are mixed with milk and stock, finely chopped parsley, celery, and truffles before poaching.

— **aux Diablotines**.—Clarified beef stock with tiny baked bread crusts, seasoned with cheese and cayenne.

Consommé à la Diplomate.—A rich clear soup with poached egg-yolks and small olive shapes of cucumber and turnip, also very small button onions.

— **à la du Barry.**—Clear chicken and veal stock, with cubes of royal custard and finely shredded Jordan almonds.

— **à la Dubelloy.**—Clear chicken broth with royal custard, green peas and rice as garnish.

— **à la Dubourg.**—Clear soup garnished with royal custard, cooked rice and green peas, used in equal proportions.

— **à la Duchesse.**—Clear chicken soup, with a light sage liaison and shredded chicken breast as garnish.

— **à la Duclair.**—Clear soup with pancakes spread with savoury forcemeat and cut in lozenge shapes.

— **à l'Ecossaise** (Scotch Broth). — Mutton broth with pearl barley and the usual soup vegetables cut into dice.

— **à l'Estragon.**—A clear soup flavoured and garnished with tarragon leaves.

— **à la Fermière.**—Clear soup with carrots, cabbage, leeks, potatoes and turnips, cut into thin triangular shaped slices.

— **à la Flamande.**—Clear soup with a garnish of vegetables cut in dice shapes, i.e., carrot, turnip and cabbage, and shreds of sorrel and chervil leaves, also crusts of bread.

— **Fleury.**—A clear soup, garnished with rice and a few vegetables cut into fancy dice (macédoine).

— **à la Florador.**—Clear soup, garnished with small quenelles made with Florador or Indian maize and milk, and poached in stock.

— **à la Florentine.**—A clear soup with parmesan cheese quenelles.

— **frappé.**—Clear soup, iced.

— **de Gibier.**—Clear game soup, garnished with dice of cooked game.

— **de Gibier à la St. Hubert.**—Clarified game stock, garnished with green peas and pea shapes of carrot, turnip and celery.

— **d'abatis de Gibier.**—Clear gible soup.

— **à la Grisonne.**—A clear soup, garnished with batter passed through a coarse colander into the soup when boiling.

— **à l'Indienne.**—Clear mulligatawny soup, served with cooked rice.

— **à l'Impériale.**—Clear chicken soup, garnished with whole poached yolks of eggs and shreds of ham and truffles.

Consommé à la Jardinière.—A clear soup, garnished with carrots, turnips and celery scooped out in olive shapes.

- **Juliette.**—Clarified chicken stock, with a garnish consisting of very small cream quenelles, green pea purée à la Royal cut in cubes, tiny rounds of truffle, and lozenge shapes of hard-boiled white of egg.
- **Julienne** (Julienne Soup).—A clear soup with carrots, turnips, onions, leeks, cabbage and lettuces cut into very thin strips, called julienne, about an inch long.
- **à la Lilienne.**—Clear soup flavoured with tarragon and chervil, and garnished with a julienne of slightly baked almonds, truffles and mushrooms.
- **au Macaroni** (Macaroni Soup).—Clear soup, garnished with cooked macaroni cut into short pieces.
- **à la Madrid.**—A tomato-flavoured clear soup, garnished with thin slices of skinned and cooked tomatoes.
- **à la Magenta.**—A rich clear soup, flavoured and coloured with ripe tomatoes, and macédoine of vegetables as garnish.
- **à la Mancelle.**—Clarified beef and veal stock, garnished with dice shapes of roasted chestnuts and julienne strips of cooked game or poultry.
- **Maigre** (Clear Fish Soup).—A clear soup (Lenten soup) made with fish stock and vegetables.
- **à la Metternich.**—Clarified beef stock, flavoured with chicken, garnished with cooked tomatoes cut into dice, and chicken fillets.
- **à la Milanaise.**—Clear soup, garnished with cooked rice, dice of ox-tongue, and shreds of ripe tomatoes.
- **Mikado.**—A curry-flavoured clear chicken soup, garnished with finely-shredded chicken fillets and cooked rice.
- **à la Mirenmare.**—Clarified chicken stock with the following garnish: plainly cooked rice tossed in lobster butter, to which is added oysters cut in dice, chopped truffles and pistachios, and the whole moistened with white sauce and cheese as for salpicon; filled in very small shell-shaped thin paste crusts, which are handed round with the consommé.
- **à la Moelle de Bœuf** (Beef Marrow Soup).—A clear soup with small marrow-fat quenelles.
- **à la Monaco.**—A clear soup with stuffed fried bread quenelles.
- **à la Nantaise.**—Clarified chicken stock, garnished with green peas.

Consommé à la Napoléon.—Clarified chicken stock, garnished with small foie-gras Talmouse (triangular-shaped cocked hats of paste stuffed with foie-gras purée) and poached in stock.

— **à la Napolitaine.**—A game-flavoured clear soup, with macaroni, shreds of celery and ham as garnish.

— **à la Némours.**—Clear soup, garnished with diamond shapes of custard made with carrot purée, béchamel sauce and egg yolks.

— **Nesselrode.**—Clear soup with small chestnut quenelles.

— **Nouveau Régne.**—Rich chicken consommé, with a special kind of chicken quenelle, made by having cubes of richly flavoured aspic and gold leaf introduced prior to being cooked, these quenelles being put into the soup just at the moment of serving.

— **aux Nouilles.**—A clear soup with nouilles (a kind of macaroni paste, only flat instead of round).

— **aux Œufs filés.**—Clear soup with beaten egg run through a colander whilst the soup is boiling.

— **Olga.**—Clarified chicken broth with julienne strips of chicken breast, ox-tongue and truffles, also green peas.

— **d'Orléans (Maigre Soup).**—A rich clarified fish stock, garnished with small fish quenelles and green peas.

— **au Pain de Foie.**—Clear soup with small liver quenelles.

— **aux Pâtes d'Italie.**—Clear soup with Italian paste.

— **à la Paysanne (Peasant Soup).**—A clear gravy soup, with carrots, cabbages, leeks, turnips and lettuces cut into dice.

— **aux Petits Choux farcis.**—Clear soup, garnished with small choux paste fritters, stuffed with forcemeat.

— **aux Petits Navets.**—Clear soup, with olive-shaped young turnips, braised.

— **Petites Marmites à la Parisienne.**—A rich clear beef broth, garnished with boiled beef and soup vegetables, served in separate earthenware soup pots (marmites); crusts of bread are handed round.

— **Pierre le Grand.**—A clear soup, with lettuce, turnips, celery and champignons (preserved mushrooms) cut into julienne-shaped strips.

— **aux Pointes d'Asperges.**—A clear soup, garnished with asparagus points.

— **à la Portugaise.**—A rich clear soup, garnished with stoned French plums, strips of leeks and ripe tomatoes.

Consommé Pot au Feu (the National French Soup).

- A clear beef and veal soup, with onions, carrots, turnips and celery, and small rounds of toasted bread.
- **à la Printanière** (Spring Soup).—A clear gravy soup, garnished with finely-cut spring vegetables.
- **Printanière aux Quenelles**.—Clear soup with poached chicken forcemeat quenelles and macédoine of spring vegetables.
- **Princesse**.—Clarified chicken broth, garnished with small cube-shaped chicken quenelles (stamped out) and asparagus points.
- **aux Profiterolas**.—Clear soup with a kind of very small cheese paste fritter.
- **aux Quenelles frites**.—Clear soup, garnished with very small choux paste quenelles, fried.
- **aux Queues de Bœuf**.—Clear ox-tail soup.
- **à la Rachel**.—A richly flavoured clear soup, with small chicken quenelles, dice of tongue and truffles.
- **à la Ramboule**.—Clear chicken soup, garnished with stamped-out rounds of poached chicken quenelle meat and young green peas.
- **aux Ravioli**.—A clear soup made with chicken and veal stock, with little round nouille paste shapes stuffed with forcemeat (poached).
- **au riz**.—Clear soup garnished with plain boiled rice.
- **à la Renaissance**.—Clear soup with sliced white mushrooms, green peas, rice, and small cheese croûtons (separate).
- **à la Royale**.—Clear soup with poached egg custard, called royal, cut into cube, dice, round, diamond, or other fancy shapes.
- **des Rois**.—A rich chicken stock, clarified, garnished with julienne strips of quail fillets, truffles, and asparagus points. Parmesan croûtons handed separately.
- **à la Russe** (Russian Gravy Soup).—A clear soup with finely-cut slices of carrots, beetroot, celery and leeks, flavoured with beetroot juice.
- **St. Saëns**.—Delicately flavoured chicken consommé, garnished with fine pearl barley and small dice of black-skinned potatoes known as *pommes de terre negresse*.
- **au Sagou** (Sago Soup).—A clear soup with sago.
- **Solferino**.—A clear soup with carrots, turnips and potatoes, cut out with a small round vegetable scoop, termed in French *à la culière*.
- **au Semoule**.—Clear soup with evenly-grained semolina cooked in it.

Consommé à la Sarah Bernhardt.—Rich chicken consommé, garnished with small chicken quenelles, crayfish tails, fine tapioca, and tiny bits of blanched beef marrow.

— **à la Santos-Dumont.**—Consommé of chicken lié with Brazilian tapioca, garnished with carrots cut in small olive shapes, French beans cut in julienne shapes, and turnips scooped out in pea shapes.

— **à la Sévigné.**—A clear soup with small chicken quenelles.

— **à la Talma.**—A rich clear soup, garnished with almond - flavoured custard cut into cubes or diamonds, and rice.

— **au Tapioca** (Tapioca Soup).—A clear soup with tapioca.

— **à la Tortue.**—Clear real turtle soup.

— **à la Tortue Sèche.**—Clear turtle soup made with dried turtle.

— **à la Fausse Tortue.**—Clear mock turtle soup.

— **à la Veneur.**—A rich clear soup, garnished with finely shredded lettuce hearts, celery and truffles.

— **aux Vermicelles.**—Clear soup with vermicelli.

— **Vietrich.**—Clarified veal stock, with garniture of nouilles, carrots, turnips and French beans, cut in fine shreds.

— **à la Vitellus.**—Clear chicken-flavoured soup, thickened with pearl barley, and garnished with lozenge strips of nouille paste.

— **froid à la Vivian.**—Cold chicken consommé, garnished with small dice-shaped cooked cucumber, tomato and lettuce leaves, also cubes of royal custard made with aspic and cream, and cut out when set.

— **de Volaille.**—Clear chicken soup.

— **aux Quenelles de Volaille** (Chicken Quenelle Gravy Soup).—A clear soup with chicken force-meat dumplings.

— **de Volaille frappé.**—Iced clear chicken soup.

— **à la Xavier.**—A vegetable-flavoured clear soup, with a kind of cheese-flavoured batter quenelle.

Tchy de Soldat (Russian Chicken Broth).—A clear soup made with duck and veal stock, garnished with vegetables cut into small strips, and dice shapes of duck filets.

CRÈMES, PURÉES (POTAGES LIÉS).

(CREAMS, PURÉES & OTHER THICK SOUPS).

Bartsch Polonaise (a Russian Soup).—A rich beef soup of broth-like consistency, flavoured with duck, beetroot and sour cream, dice of duck fillet as garnish.

Bisque de Crevettes (Shrimp Soup, pink). — A cream-like purée of fish stock and shrimps or prawns.

— **d'Ecrevisses** (pink).—Crayfish soup.

— **de Homard à la Marinière** (Lobster Bisque).—Lobster cream soup with small fish quenelles as garnish.

— **de Homard à la Parisienne**.—Lobster cream soup.

— **aux Huîtres** (Oyster Purée).—A light cream-like oyster soup, served with croûtons.

— **de Langoustes** (Langouste Soup, pink). — A cream-like purée of sea crawfish or large lobsters.

— **de Pétoncles**.—Scallop soup (white).

— **de Volaille aux Ecrevisses** (white). — Light chicken cream with crayfish tails as garnish.

Crème d'Artichauts.—Green artichoke soup.

— **d'Asperges à la Printanière**. — Asparagus cream, with jardinière vegetables as garnish.

— **de Céleri**.—Celery cream soup.

— **de Chicorée au Velouté**.—Purée of chicorée or endive enriched with cream and egg-yolks.

— **Clementine**.—Light chicken cream, with three-coloured royal stamped out in cubes.

— **de Concombre à la Reine**.—Cucumber cream with dice of royal custard.

— **Dame-Blanche**. — White chicken purée with cream, flavoured with sweet almonds, garnished with barley and royal custard.

— **à la Duchesse**.—A light chicken cream, garnished with rice and savoury custard (royal).

— **à l'Italienne**.—A light mutton or lamb purée, garnished with macaroni, slice of fowl, and macédoine.

— **Risotto**.—Rice purée, mixed with tomato pulp diluted with rich consommé.

— **aux truffes**.—A light purée of fresh truffles, made with veal stock, egg and cream liaison, and consommé.

- Crème Valencienne.**—White cream of rice soup, with a liaison of sago cooked in consommé.
- **de Volaille Chevalière.**—Light white chicken cream, with truffles and tongue julienne as garnish.
- **de Volaille à la Française** (fawn).—A light brown chicken purée enriched with cream.
- Potage des Ambassadeurs.**—A light cream soup, made with chicken stock, rice and peas purée, and finely shredded sorrel.
- **à l'Américaine** (American Soup, red).—Tomato soup thickened with rice or tapioca.
- **à l'Andalouse.**—Light white soup (veal stock foundation) mixed with tomato purée, and nouilles as garniture.
- **d'Anguilles à l'Allemande.**—German eel soup (white).
- **à l'Argenteuil** (Argenteuil Soup).—Filtered rice and cream soup with asparagus points.
- **d'Asperges à la Princesse** (Asparagus Soup, Princesse Style, white).—Asparagus purée, garnished with asparagus points and rice.
- **d'Asperges aux Quenelles.**—Asparagus purée with small chicken quenelles.
- **Purée d'Aubergine.**—Egg plant or vegetable marrow soup (white).
- **à la Bagration** (cream).—A light cream made of veal stock, with small chicken quenelles.
- **aux Bécasses.**—Woodcock soup (brown).
- **Purée de Bœuf** (Beef Soup, brown).—A thick soup made of beef.
- **à la Bonne Femme** (Good Woman Soup, green).—Sorrel cream soup, with small chicken forcemeat quenelles.
- **à la Crème de blé vert aux œufs.**—Green corn soup with eggs (green).
- **Bouille-à-Baisse.**—A rich fish soup, with small fillets of fish, onions and tomatoes as garnish.
- **Purée à la Bretonne** (Breton Soup, cream).—A purée of white haricot beans with croûtons.
- **de Cailles.**—Quail soup (brown).
- **Purée de Canard à l'Anglaise.**—A thick soup made from duck giblet (brown).
- **à la Capri.**—A thick game soup, garnished with minced quail fillets and cocks' combs.
- **de Carottes.**—Purée of carrots (pink).
- **Purée à la Castelaine.**—A thick brown soup made with beef.
- **Purée de Céleri à la Crème.**—Purée of celery with cream.
- **Purée de Champignons.**—Mushroom soup (light brown).
- **à la Chantilly.**—Lentil purée with cream liaison.

- Potage à la Chantilly** (Chantilly Soup, cream).—Lentil soup thickened with cream and egg-yolks.
- **à la Chartreuse** (Chartreuse Soup).—A white cauliflower purée with tapioca.
- **Purée à la Chasseur** (Hunter's Soup, brown).—A game purée with minced mushrooms and small dice of cooked game.
- **de Choux de Bruxelles** (pale green).—Brussels sprouts soup.
- **de Choux-Fleurs**.—Purée of cauliflowers with croûtons.
- **de Choux-Fleurs à la Crème**.—Cauliflower soup enriched with cream.
- **à la Purée de Concombre**.—Cucumber soup.
- **à la Condé** (Condé Soup, yellow).—A thick soup made with haricot beans and cream.
- **à la Crécy** (Cressy Soup, pink).—Purée of young carrots with rice or barley.
- **à la Crème d'Avoine**.—Oatmeal soup with cream (white).
- **à la Crème d'Orge**.—Pearl barley soup with cream (white).
- **à la Crème de Riz**.—Filtered rice cream soup (white).
- **Demidoff**.—A light brown chicken purée, garnished with julienne strips of mushrooms, truffles and carrots, also small braised button onions.
- **à la Duchesse** (Duchess Soup, white).—A light purée of fowls, with minced chicken or game fillets.
- **Dumonteuil**.—A bisque of crawfish blended with tomato purée (egg-yolk liaison and cream), garnished with small fish quenelles.
- **à l'Ecossoise** (Hodge Podge Soup).—National Scotch soup, consisting of mutton broth, finely-cut carrots, turnips, leeks, parsley, cauliflowers and peas.
- **aux Epinards**.—Spinach soup (green).
- **à l'Espagnole** (Spanish Soup).—A brown beef or mutton blended soup with onion purée.
- **à l'Esturgeon**.—Sturgeon soup (white).
- **de Faisan**.—Pheasant soup (light brown).
- **de Faisan à la Diana**.—A light purée of pheasant flavoured with claret and cream, garnished with small game quenelles.
- **Faubonne**.—Purée of French lentils and haricot beans, enriched with cream and garnished with green peas and fried bread croûtons.
- **Fausse Tortue** (Mock Turtle Soup, thick).—A brown thick soup made from calf's head, flavoured with sherry or Marsala wine, garnished with small pieces of calf's head.

- Potage à la Favorite.** — White chicken purée diluted with consommé, with Brunoise, i.e., finely minced carrots, turnips and leeks, as garnish.
- **à la Fermière** (Farmhouse Soup).—Potato soup with minced carrots and turnips.
- **de Fonds d'Artichauts.**—Artichoke bottom soup (white).
- **Purée de Gelinotte.**—Grouse soup (brown).
- **à la Gentilhomme** (Gentleman's Soup, brown).—Purée of rabbit, pork and ham, garnished with minced sausages and mushrooms.
- **Gounod.**—A light green peas purée made with rich chicken stock, garnished with julienne of chicken fillets.
- **Purée de Gibier.**—Filtered game soup (brown).
- **de Gibier à l'Anglaise.**—English game gilet soup.
- **de Gibier à la Condé.**—Venison soup with lentils.
- **de Grenouilles.**—Filtered frog soup (white).
- **Purée aux Haricot Blanc.**—White haricot bean purée.
- **aux Huîtres.**—Oyster soup (white).
- **à l'Irlandaise.**—A kind of thick mutton broth.
- **à l'Istrienne.**—Purée of chestnuts and tomatoes, flavoured with juice of pomegranates, and finished with a liaison of egg-yolks and cream (Austrian origin).
- **à la Jackson.**—Potato soup enriched with cream and egg liaison.
- **aux Laitues.**—Lettuce soup (green).
- **de Lapin à l'Oseille.**—Rabbit soup with sorrel.
- **de Lentilles.**—Lentil soup.
- **de Lentilles à la Brunoise** (Lentil Soup, Brunoise style, light brown).—Filtered lentil soup with finely cut vegetables.
- **de Lièvre à l'Anglaise.**—English hare soup (brown).
- **de Macaroni au Lait.**—Macaroni soup with milk (white).
- **à la MacMahon.**—A curry-flavoured cream-like soup, garnished with pieces of calf's brain and cubes or slices of cooked cucumber.
- **à la Madéleine.**—Rich consommé stock blended with haricot bean and tomato purée, with leek and carrot strips as garnish.
- **à la Maréchale** (Marshal Soup, light brown).—Bread soup with small lobster quenelles.
- **à la Marie-Louise.**—Pearl barley soup with cream and small chicken quenelles.
- **à la Marie-Stuart.**—White chicken cream with foie-gras cubes, carrot and green peas as garnish.

Potage de Marrons.—Purée of chestnuts.

- **de Marrons à la Chasseur** (fawn).—Chestnut purée, enriched with cream and garnished with dice of cooked game.
- **de Mauviettes St. Hubert.**—This is a pale brown cream soup, made with veal stock, roux and braised larks, garnished with fillets of larks cut into strips.
- **à la Mercédes.**—Jerusalem artichoke purée, enriched with cream and egg-yolks, garnished with dice of artichoke bottoms and chicken fillets.
- **à la Montglas** (Montglas Soup, white).—A thick soup made of capon, with minced truffles and mushrooms.
- **de Mufle de Bœuf.**—Ox-cheek soup (brown).
- **Mulligatawny.**—Thick mulligatawny soup.
- **à la Nivernaise.**—A purée of vegetables, potatoes, turnips, leeks and sprouts, enriched with cream, and garnished with jardinière.
- **aux Oignons.**—A cream-like onion soup.
- **à l'Orléans** (Orleans Soup, white).—A chicken purée with tapioca as liaison.
- **à l'Orléans Maigre.**—A soup made with white bread and milk, finished with cream.
- **à l'Oseille.**—Purée of sorrel (light green).
- **de Pain bis à la Russe.**—Russian brown bread soup with poached eggs.
- **à la Palestine** (Palestine Soup, cream).—Purée of Jerusalem artichokes with small bread croûtons.
- **à la Parmentier** (Parmentier Soup, cream).—A cream-like potato soup with croûtons of fried bread.
- **au Pauvre Homme** (Poor Man's Soup, brown).—A kind of brown meal soup, the flour being roasted with butter or dripping to a chestnut brown colour.
- **de Perdreaux.**—Partridge soup.
- **de Perdreaux à la Grand Duc** (brown).—Partridge purée, thickened with oatmeal, garnished with small mushroom quenelles.
- **de Pieds de Veau.**—Calf's feet soup (white).
- **Pierre le Grand.**—White barley cream (veal stock foundation), with purée of pigeon and dice of pigeon fillets as garnish.
- **de Pigeons Sauvages.**—Wild pigeon soup (brown).
- **à la Pluche** (Pluche Soup, pink).—Potato soup with finely minced carrots and herbs.
- **de Pluviers.**—Plover soup (brown).
- **Purée de Poireaux.**—Purée of leeks with croûtons.
- **de Poireaux à la Crème.**—Leek soup enriched with cream.

- Potage Purée de Pois.**—Filtered pea soup (made from dried peas), served with croûtons.
- **de Pois Vert.**—Green pea soup.
- **de Pommes de Terre.**—Potato soup (white).
- **au Potiron.**—French pumpkin soup.
- **à la Polonaise** (Polish Soup, light brown).—A purée of beef and pork, with sauerkraut as garnish.
- **à la Prince de Galles** (Prince of Wales Soup, brown).—A thick mock turtle with small veal quenelles.
- **lié aux Queues de Bœuf.**—Thick ox-tail soup, with jardinière or macédoine vegetable garnish (brown).
- **aux Queues de Veau à l'Indienne** (Indian Calf's Tail Soup).—A thick calf's tail soup, flavoured with curry and garnished with rice.
- **à la Régence** (Regent Soup, white).—A light purée of fowls, garnished with macédoine of vegetables.
- **à la Reine** (Queen Soup, white).—A cream-like chicken soup, garnished with small chicken quenelles and rice.
- **Reine Wilhelmine.**—A rich chicken purée with rice liaison, to which is added cream and egg-yolks, also a garniture of asparagus points and julienne strips of cooked carrots and truffles.
- **de Riz aux Choux.**—Light cream of rice, with julienne cut white cabbage, blanched and cooked in stock.
- **de Ris de Veau à la Reine.**—Sweetbread soup, queen style.
- **à la Romaine** (Roman Soup, white).—A white thick soup with small rice quenelles.
- **Roméo.**—A rich Parmentier purée (potato) mixed with half its volume of onion purée (Soubise), finished with a liaison of cream and egg-yolks; garniture: chervil leaves, poached white of egg, and dice of ham.
- **de Sagou au Lait.**—Sago soup with milk (white).
- **à la St. Germain** (St. Germain Soup, green).—A purée of green peas with croûtons.
- **de Santé** (Health Soup, green).—Sorrel soup, with cabbage, lettuce and herbs.
- **lié au Semoule.**—Semolina soup with cream (white).
- **Crème Sévigné.**—Light chicken purée with cream, and royal made with egg and chicken cream as garnish.
- **Sévigné** (Royale).—A light chicken cream, with a garnish of asparagus points, dice of chicken fillets and truffles.

Potage Sultane.—White chicken purée, with pistachios and truffles as garniture.

— **à la Sylvestra.**—Chicken consommé, blended with velouté cream and egg-yolks, garnished with asparagus points and small chicken quenelles stuffed with spinach.

— **de Tapioca au Lait.**—Tapioca soup with milk.

— **à la Terapene** (River Turtle Soup, brown).—A kind of thick turtle soup made with terrapin turtle.

— **aux Tomates** (red).—Thick tomato soup.

— **à la Tomate Maigre** (red).—Tomato soup made from vegetable or fish stock.

— **de Tomate à la St. Louis.**—Tomato purée thickened with tapioca, garnished with small chicken quenelles.

— **de Topinambours.**—Palestine or artichoke soup (white).

— **à la Tortue.**—Real turtle soup (brown).

— **à la Tortue Fausse.**—Mock turtle soup (brown).

— **à la Tyrolienne** (Tyrolian Soup).—Barley cream soup with onions and carrots.

— **Purée de Veau** (Veal Soup, white).—A thick soup made of veal.

— **au Velours** (Velvet Soup).—Chicken cream soup thickened with rice and tapioca.

— **Velouté au Riz.**—Rice soup made with rich veal or chicken stock, enriched with cream.

— **de Vermicelle au Lait.**—Vermicelli soup with milk (white).

— **à la Victoria** (Victoria Soup).—A purée of potatoes, with sprigs of cauliflowers as garnish.

— **au Vin de Bourgogne.**—A brown soup flavoured with Burgundy wine.

— **à la Waldstein.**—A rich purée of pheasant, mixed with an equal quantity of consommé, flavoured with white Burgundy, seasoned with paprika, etc., garnished with chopped truffles and Piquoli kernels.

— **à la Windsor** (brown).—A thick soup made with mutton, beef and rice.

Soupe à la Bière.—French beer soup (brown).

— **aux Cérises.**—Cherry soup, made with sour cooking cherries, and a liaison of potato flour flavoured with cinnamon. Bread croûtes as garnish.

— **au Lait.**—Milk soup (Lenten soup).

— **à l'Oignon.**—French onion soup (brown).

Tschi de Soldat (A Russian Soup).—A rich beef broth, slightly thickened with brown roux and flavoured with sour cream; served with small fried choux paste balls.

SAUCES.

The importance of sauce in cookery is so well known that I need not offer any excuse for including the definitions of all the standard sauces and the most popular of other *liquid seasonings* in this book.

In almost every instance some kind of sauce is named along with or as an ingredient in the preparation of dishes. Again, the blending of two or more sauces is frequently recommended, so that we have given the names of these, together with a condensed description of the kinds most frequently required. It is needless to add that the blending of a sauce, its flavour and colour, has much to do with the success of any dish with which it is served, whilst the harmonising effect, or the want of it, may make or spoil a dish listed on a menu.

Albert.—Allemande sauce, finely chopped shallots reduced in tarragon vinegar, grated horseradish, cream, yolks of eggs, and chopped parsley.

Albuféra.—Rich white sauce (*suprême*) flavoured with meat extract or glaze.

Allemande (German).—A white sauce, made from veal stock, thickened with white roux, cream, and yolks of eggs, flavoured with nutmeg and lemon juice.

Américaine (American).—Tomato sauce blended with lobster butter (whisked in).

Amiral (Admiral).—A white sauce, with chopped capers, parsley, lemon rind and juice, and anchovy paste to flavour.

Anchois (Anchovy).—A fish sauce made with flour, butter, fish stock, milk, and anchovy essence.

Aurore (Aurora).—Béchamel sauce, cream, red pepper, tarragon and shallot, flavoured with lobster butter to give it a reddish tint.

Avignonnaise.—Béchamel sauce, yolks of eggs, grated parmesan cheese and chopped parsley, flavoured with shallots and garlic.

Ayola.—A mayonnaise flavoured with crushed garlic and lemon juice.

Béarnaise.—Consists of fresh butter, yolks of eggs, chopped shallots or onion, tarragon, parsley, a pinch of cayenne, and lemon juice.

Béarnaise Brune.—Same as above, with the addition of meat glaze to give it a brown colour.

Béarnaise Tomate.—Same as above, adding tomato purée in place of meat glaze.

- Béchamel** (Foundation Sauce).—Made with milk or milk and stock, flour, and butter (white roux), flavoured with pepper, nutmeg, and bay-leaf.
- Beefsteak**.—A light brown sauce made of chopped onion, parsley, meat glaze and butter, flavoured with sherry and lemon juice.
- au Beurre**.—Melted butter sauce.
- Beurre Crèmeuse**.—Creamed butter sauce; beaten egg-yolks and butter stirred into boiling stock.
- Beurre Noir** (Burnt Butter).—A thin brown sauce made with nut-brown butter, flavoured with tarragon vinegar and anchovy essence.
- Bigarade**.—Demi-glaze sauce with shreds of orange rind, flavoured with orange juice and red currant jelly.
- Blanche**.—White sauce, made with white roux, half stock and milk, finished with butter and lemon juice.
- Blanquette**.—Allemande (white) sauce, enriched with an extra quantity of cream.
- Bohémienne** (Bohemian).—A white sauce made with fresh breadcrumbs, white stock, butter, and grated horseradish, seasoned with pepper and salt.
- Bonne Femme**.—A white sauce made with finely chopped onion and shallots, blended in butter and cooked in fish stock, thickened with egg-yolks and whipped cream, seasoned and flavoured with lemon juice.
- Bonnefoy**.—A light bordelaise sauce, into which fresh butter, chopped parsley, and beef marrow is incorporated.
- Bordelaise** (Bordelaise).—A brown sauce, with reductions of red wine, chopped parsley, tarragon and shallots.
- Bourguignonne** (Burgundy).—Espagnole sauce, finely minced onions reduced in Burgundy wine, flavoured with thyme, bay-leaf, cloves and mace.
- Bretonne** (Brittany).—Brown onion sauce, thickened with a little haricot purée.
- Bulgare**.—Cold tomato sauce, blended with finely shredded cooked celery.
- Byron**.—Demi-glaze sauce, with a reduction of claret and chopped truffles.
- aux Câpres** (Caper).—A white sauce, with capers.
- Câpres Brune** (Brown Caper Sauce).—A brown sauce with capers, seasoned with black pepper and nutmeg.
- Cardinal**.—White fish sauce mixed with lobster coral, or spawn, flavoured with essence of anchovies and tarragon vinegar.
- Carlet**.—A white cream-like sauce, made with fish stock, white wine, butter, flour, and egg-yolks, seasoned with salt, pepper, nutmeg, and sugar.

- Castelaine.** — Demi-glaze, with pimienta (Spanish pepper) and finely chopped ham, flavoured with lemon juice.
- Cazanova.** — A cold fish or salad sauce, composed of mayonnaise, finely shredded truffles and whites of hard-boiled eggs, flavoured with garlic.
- Célerie** (Celery). — A white sauce, with cooked chopped celery; served with boiled poultry.
- Champagne.** — Thin brown sauce, reduced with champagne and ham essence.
- Champignons** (Mushrooms). — Velouté and mushroom liquor, or demi-glaze and sliced mushrooms.
- Chantilly.** — Well reduced béchamel blended with whipped cream.
- Chasseur** (Huntsman). — Espagnole sauce, with chopped shallots, mushrooms and parsley, flavoured with pepper, lemon juice and game essence.
- Chateaubriand.** — Rich brown sauce, made with meat glaze, espagnole sauce, fresh butter, white wine, lemon juice, and chopped parsley, flavoured with cayenne pepper and red currant jelly.
- Chaudfroid.** — Masking or coating sauce, made of well-reduced white, fawn, cream, green or brown sauce, blended with sufficient gelatine or aspic to set when cold.
- Chevreuil** (Venison). — A brown sauce, reduced with claret, port wine, and thinly sliced gherkins, seasoned with red pepper.
- Chorron.** — Béarnaise blended with tomato purée.
- Colbert.** — Thin brown fish sauce, enriched with butter and glaze, finely chopped herbs, and lemon juice.
- aux Concombres** (Cucumber). — Béchamel or white cream sauce blended with cucumber purée.
- Cornichon** (Gherkin). — A brown sharp sauce, like poivrade, with finely chopped gherkins.
- Crevettes** (Shrimp). — Pink fish sauce with picked shrimps.
- Crème** (Cream). — Béchamel sauce finished with fresh cream.
- Cumberland.** — Thin brown sauce, with meat glaze, orange juice, red currant jelly, lemon juice, and port wine, fine shreds of orange rind, seasoned with mustard, paprika and ginger.
- Curry.** — A pale brown or fawn coloured sauce, made with velouté gravy, finely chopped onion fried in butter, and curry powder, well reduced and tamined.
- Danoise** (Danish). — White wine sauce, flavoured with grated cheese, anchovy cream and lobster butter.
- Demi-glaze** (Half Glaze). — Espagnole reduced with veal stock or gravy of light consistency.

- à la Diable** (Devilled).—Chopped shallots blended in butter and reduced in vinegar, diluted with demi-glace and red wine, reduced and highly seasoned with Worcester sauce, cayenne, etc.
- Diplomate**.—Béchamel sauce blended with lobster butter and anchovy essence.
- Duchesse**.—Béchamel, enriched with fresh butter, with finely chopped ox-tongue and mushrooms.
- Dugléré**.—Tomato sauce blended with béchamel and fish essence, finished with fresh butter and chopped parsley.
- Duxelle**.—Brown sauce enriched with meat glaze, chopped mushrooms, truffles, ham, blended shallots and parsley, flavoured with lemon juice.
- Echalote** (Shallot).—Thin brown gravy sauce, with finely chopped shallots and parsley, blended in butter, flavoured with shallot vinegar, or finely chopped shallots mixed with vinegar and lemon juice and seasoning; served with oysters.
- Ecrevisses** (Crayfish).—White cream sauce mixed with crayfish butter.
- Epicurienne**.—Mayonnaise cream mixed with cucumber purée, aspic, chopped gherkins and chutney; served cold.
- Espagnole** (Foundation Sauce).—A brown sauce made with brown roux, mirepoix of vegetables and ham or bacon, meat stock, wine and seasoning.
- Estragon** (Tarragon).—Demi-glace reduced with white wine and tarragon vinegar, with finely chopped blanched tarragon leaves.
- Fenouil** (Fennel).—A white sauce, with finely chopped fennel flavoured with lemon juice; served with boiled fish.
- Fermière** (Farmhouse).—Brown sauce, with finely chopped ham, parsley and capers; served with game.
- Financière**.—Brown madère sauce reduced with chicken essence, truffle and mushroom liquor.
- Fines Herbes**.—A white or brown sauce with finely chopped herbs (parsley, tarragon and chervil); chopped shallots blended in butter are sometimes added.
- Flamande** (Flemish).—A white sauce with egg-yolks, flavoured with mustard.
- François**.—Tomato sauce reduced with white wine, with chopped mushrooms finished with butter.
- Garibaldi**.—A brown sauce, flavoured with crushed garlic, capers, curry, anchovy paste and mustard; served with fish or meat.
- Generale**.—A brown savoury sauce, flavoured with lemon juice, tarragon vinegar, orange peel finely chopped, garlic and sherry.

- Génevoise** (Geneva).—Madère sauce reduced with fish essence, flavoured with garlic and anchovy essence.
- Génoise** (Genoese).—Espagnole reduced with fish stock and red wine, flavoured with anchovy essence, parsley and mushrooms.
- Gibier** (Game).—A brown sauce flavoured with essence of game.
- Gloucester**.—Mayonnaise cream mixed with chopped tarragon, flavoured with mustard and chilli vinegar; served with fish or meat salads.
- Gourmet**.—A brown fish sauce mixed with lobster butter, chopped prawns and truffles.
- Grand Veneur**.—Espagnole reduced with blood of game, hare, etc., highly spiced with pepper.
- Granville**.—White wine sauce mixed with chopped mushrooms, shrimps and truffles.
- Gribiche**.—Mayonnaise mixed with mustard and finely chopped herbs.
- Hachis**.—Brown sauce with chopped mushrooms, capers and gherkins.
- Hessoise**.—Cold horseradish sauce made with sour cream, grated horseradish and fresh breadcrumbs, seasoned with sugar and salt; served with roast beef or steaks.
- Hollandaise** (Dutch).—A rich fish sauce prepared with butter, yolks of eggs, tarragon vinegar, lemon juice, and mignonette pepper.
- Hollandaise Verte**.—Hollandaise sauce mixed with parsley leaves, blanched and pounded.
- Holstein**.—Béchamel sauce reduced with fish stock and white wine, thickened with egg-yolks, and flavoured with nutmeg.
- Homard** (Lobster).—Béchamel with chopped lobster meat, finished with lobster butter.
- Horly**.—A suprême (rich white sauce) blended with tomato purée, meat extract or glaze, and butter.
- Hure de Sanglier** (Boar's Head).—A cold sauce prepared with bitter orange juice and finely chopped rind, sugar, red currant jelly, port wine and prepared mustard, seasoned with black pepper.
A useful stock sauce.
- aux Huîtres** (Oyster).—Béchamel with oysters, bearded and cut in four, egg yolks and lemon juice.
- Indienne** (Indian).—A brown sauce flavoured with curry powder or paste.
- Italienne** (Italian).—Espagnole sauce blended with tomato purée, chopped mushrooms, white wine, and chopped shallots fried in oil; seasoned with pepper, lemon juice and nutmeg.
- Jambon** (Ham).—A brown sauce with finely shredded ham, chopped chives, shallots and parsley, flavoured with lemon juice and paprika or krone pepper.

Joinville.—A white fish sauce, enriched with yolks of eggs, fresh butter and lobster coral ; flavoured with lemon juice and cayenne pepper.

Kari.—Indian curry sauce.

Livournaise.—A cold sauce prepared with anchovy fillets, yolks of eggs, sweet oil, vinegar, chopped parsley, pepper and nutmeg.

Lyonnaise (Lyons Sauce).—A kind of tomato sauce with minced Spanish onions (previously fried in butter), flavoured with meat glaze and lemon juice ; also made with béchamel foundation.

Madère (Madeira).—A brown sauce composed of demi-glaze sauce, tomato sauce, reduced with Madeira wine.

Maître d'Hôtel (Hotel-keepers').—A white sauce with butter, cream and chopped parsley.

Maintenon.—White onion purée thickened with egg-yolks and velouté sauce.

Malaga (Port Wine).—A brown sauce prepared with meat glaze, port wine and lemon juice, flavoured with shallots and cayenne.

Maltaise.—Velouté sauce with chopped parsley, shallots and mushrooms, diluted with sherry wine, flavoured with lemon juice and finely shredded orange peel.

Marchand de Vin.—Demi-glaze, reduced with fried shallots, claret, and meat glaze.

Marguéry.—White fish sauce, blended with oyster purée and finished with cream.

Marinière.—White wine sauce with finely chopped herbs, shallots and fish essence.

Matelote Blanche.—A white fish sauce with mushroom juice, white wine and button mushrooms, flavoured with savoury herbs.

Matelote Brune.—A red wine sauce, reduced with fish essence, mushroom liquor and anchovy essence.

Maximilian.—Tartare sauce with tomato pulp and finely chopped tarragon leaves to flavour.

Mayonnaise.—A cold sauce composed of yolks of eggs, salt, pepper, salad oil and vinegar ; a little cold béchamel sauce or cream is sometimes added as foundation.

Médicis.—Béarnaise flavoured with tomato purée and very little red wine.

Melba.—Chopped shallots cooked in chablis, reduced in tomato sauce, and thickened with egg-yolks, finished like hollandaise.

Menthe (Mint).—Consists of vinegar, chopped green mint leaves and moist sugar to flavour.

Mirabeau.—Velouté sauce with pounded garlic, chopped parsley, lemon juice, and a liaison of butter and meat extract.

Miroton.—Demi-glace blended with finely minced, blanched, and fried onions, tomato sauce, vinegar and mustard to flavour.

à la Moelle (Beef Marrow).—Espagnole sauce flavoured with fried shallot, mixed with blanched beef marrow cut in thin slices, chopped parsley, vinegar and cayenne to taste.

Mornay.—Béchamel enriched with egg-yolks and grated cheese.

aux Moules (Mussel).—Hollandaise sauce with cooked mussels.

Mousseline.—A very light froth-like sauce, hollandaise whisked with double cream. Other mousseline sauces are made with tomato or spinach foundations.

Moutarde (Mustard).—Melted butter or béchamel sauce, mixed with prepared mustard.

Nantua.—Béchamel reduced with fish essence and finished with crayfish butter.

Napolitaine.—A brown sauce with finely minced ham, claret, currant jelly, and grated horseradish, flavoured with shallots, bay-leaf, thyme, and cloves,

Nicoise.—Demi-glace blended with concentrated Italian tomato purée.

Noisette.—Hollandaise sauce mixed with baked, pounded, and sieved hazel nuts, finished with double cream.

Nonpareille.—Hollandaise sauce enriched with crayfish or lobster butter, mixed with chopped lobster meat, mushrooms, hard-boiled whites of eggs, and truffles.

Normande.—A white fish sauce, thickened with egg-yolks, fresh butter and cream, flavoured with lemon juice and essence of fish.

Norvégienne (Norwegian).—A cold sauce, prepared with hard-boiled egg-yolks (passed through a sieve), yolks of fresh eggs, salt, pepper, prepared mustard, oil and vinegar, mixed with finely chopped herbs.

aux Olives.—A brown sauce with stoned or turned olives, flavoured with lemon juice; served with ducks, fowls and beef.

aux Œufs (Egg).—A white sauce with hard-boiled eggs finely chopped.

Oignon (Onion).—A white sauce with minced and blanched onions, seasoned with nutmeg, salt and pepper; served with rabbit or mutton.

Oseille (Sorrel).—Gravy or demi-glace sauce with finely chopped blanched sorrel leaves; served with fish, veal or fowls, etc.

Orange.—Reduced gravy sauce, mixed with orange juice and finely shredded orange rind; served with roast duck or game.

- Pain** (Bread). — Milk thickened with fresh bread-crumbs, cooked with a small onion stuck with a clove; finished with a little butter and seasoned with salt and pepper; served with roast poultry and some game.
- Paprika**. — Velouté or allemande sauce highly seasoned with paprika and red Hungarian pepper.
- Parisienne**. — A rich brown sauce, with chopped shallots, parsley, lemon juice, and meat glaze, worked up with a little fresh butter; served with entrecôtes, steaks, or fillets of beef.
- Pauvre Homme**. — A brown sauce, blended with tomato ketchup and anchovy essence; suitable as a fish sauce.
- Périgueux** (Périgord). — Madère sauce with finely chopped truffles, enriched with meat glaze.
- Persil** (Parsley). — Melted butter or béchamel sauce, with finely chopped parsley.
- Persillade**. — A kind of vinaigrette sauce, prepared with mustard, sweet oil, vinegar, salt, pepper, lemon juice, and chopped savoury herbs; served cold with fish, vegetables or salad.
- Piment**. — Demi-glaze sauce blended with tomato puree, highly seasoned with chopped pimentos and cayenne.
- Piquante**. — A sharp brown sauce with chopped gherkins, capers and shallots, seasoned with plenty of pepper and essence of anchovy.
- Poivrade** (Pepper). — A brown pepper sauce, flavoured with lean bacon or ham, celery, onions, thyme and bay-leaf, reduced with vinegar, anchovy essence and black pepper.
- Pomme** (Apple). — Apple pulp, slightly sweetened, enriched with whipped cream; served hot with roast pork, goose or duck.
- Pompadour**. — Allemande or velouté sauce with shallots (fried), cream, egg-yolks, chopped mushrooms, and parsley.
- Polonaise** (Polish). — Velouté sauce with sour cream, grated horseradish, chopped fennel and lemon juice; served with cutlets or steaks.
- Portugaise**. — Tomato sauce diluted with well-reduced veal gravy, flavoured with onion, blanched and fried, and garlic.
- Poulette** (Velouté). — A white sauce, flavoured with aromatic herbs, thickened with egg-yolks and fresh butter, finished with chopped parsley and lemon juice.
- Prince de Galles** (Prince of Wales). — A cold sauce prepared with hard-boiled and raw egg-yolks, salad oil, tarragon vinegar, mixed with finely chopped herbs and French mustard; served with grilled or fried fish, or meat.

Princesse.—Well reduced allemande or béchamel, with chicken essence and mushroom liquor, sliced mushrooms and double cream.

Provençale.—Demi-glaze with tomato pulp, finely chopped and fried onions, sliced mushrooms, and chopped parsley and olives, flavoured with lemon juice and garlic.

Raifort (chaude) (Horseradish, hot).—Béchamel sauce, mixed with grated horseradish and a little cream.

Raifort (froide) (Horseradish, cold).—Sour cream, mixed with freshly grated horseradish and a little vinegar, seasoned with sugar and salt.

Ravigote (chaude).—A white sauce, flavoured with savoury herbs, reduced with wine vinegar, finished with fine herbs, butter and cream (hot).

Ravigote (froide).—Mayonnaise sauce, mixed with chopped parsley, chives, chervil, tarragon and shallots, tinted with a little spinach greening (cold).

Réforme.—Poivrade sauce, diluted with port wine, red currant jelly and Worcester sauce.

Régence.—Demi-glaze or gravy sauce, reduced with white wine and truffle essence, flavoured with finely minced and blended onions.

Reine-Marie (Queen Mary).—A brown sauce, made with rich meat gravy, port wine, chopped shallots, parsley, and pounded anchovies; served with all kinds of roast meats or boiled fish.

Rémoulade.—A mayonnaise sauce, with chopped parsley, fennel, tarragon leaves, shallots, and prepared mustard.

Ricardo.—A brown sauce, prepared from the carcase of game, with finely minced fried onions, toasted bread, sherry, thickened with a little meat glaze; served with dishes of game, etc.

Riche.—Hollandaise enriched with lobster butter or spawn, with dice shapes of truffles and crayfish tails.

Richelieu.—A brown game sauce, with Madeira wine and meat extract.

Robert (Robert).—A brown sauce, with finely chopped onions fried in butter, chilli vinegar, prepared mustard, and a little anchovy essence.

Romaine (Roman).—Demi-glaze or espagnole sauce, mixed with currants, sultanas, Italian pine-seeds (*pignoli*), diluted and reduced with white wine vinegar, and strained.

Rouennaise.—Madère sauce blended with duck liver purée.

Russe (Russian).—Allemande or béchamel, with grated horseradish, finely chopped ham, shallots, reduced with vinegar and white wine, seasoned with sour cream, sugar, pepper and salt; served hot.

- Sicilienne** (Sicilian). — Espagnole sauce, reduced with Marsala wine; sliced onions fried in butter are mixed with the sauce just before serving; served with beefsteaks, roast fillets of beef, etc.
- Salmis**.—A brown game sauce, reduced with white wine, meat glaze, and tomato pulp, flavoured with savoury herbs.
- Soubise**.—A white, flavoured onion sauce, seasoned with nutmeg, pepper, sugar, and salt; passed through tammy, and finished with cream and butter.
- Soyer**.—A white fish sauce, flavoured with savoury herbs, shallots, and lemon juice, thickened with egg-yolks and cream; strained.
- Stragotte**.—A rich game sauce, reduced with tomato pulp and Madeira wine, flavoured with vegetable mirepoix, shallots, cloves and mace, and strained; generally served with Italian dishes.
- Suédoise** (Swedish).—A white sauce, highly flavoured, with grated horseradish and chilli vinegar; served hot.
- Suprême**.—A rich white sauce, made with chicken stock and white roux, enriched with egg-yolks, cream and fresh butter; a garniture of sliced truffles and mushrooms is sometimes added.
- Tartare**.—Mayonnaise mixed with French mustard, finely chopped chives, spring onions, tarragon and chervil leaves, gherkins, capers and parsley; served cold.
- Texienne** (Texas).—A mild curry sauce, with a little saffron, chopped parsley, lemon juice, finished with fresh butter.
- Tomate** (Tomato).—Fresh tomatoes cooked with mirepoix, white wine, and veal stock, thickened with white roux, seasoned and strained; or purée of tomatoes, mixed with a little brown sauce and meat glaze, flavoured with aromatic herbs and shallots, seasoned with salt and sugar.
- Tortue** (Turtle).—A brown sauce, made from turtle stock, with finely chopped shallots, flavoured with anchovy essence, lemon juice, sherry, and finely chopped lemon rind; seasoned with salt and cayenne pepper; strained.
- Universelle** (Universal). — A highly spiced cold sauce, for cold meats, etc., prepared with mushroom ketchup, port wine, shallot vinegar, ground spice, mace, cayenne pepper and anchovy essence.
- Valoise**.—Finely chopped shallots reduced in white wine, mixed with meat extract, egg-yolks, chopped parsley, cream and butter; whisked in *bain-marie*; seasoned with salt and Worcester sauce.

Velouté (Foundation sauce).—A rich white sauce, prepared with chicken or veal stock, flavoured with savoury herbs, vegetable mirepoix, and white roux. When finished it should be as smooth as velvet: hence its name *velouté* (velvet-like).

Vénitienne (Venetian).—A white fish sauce, thickened with egg-yolks and butter or cream, mixed with chopped parsley, flavoured with lemon juice, and garnished with small button mushrooms.

Verjus.—Espagnole sauce, with mashed unripe green grapes, cooked in stock, reduced with sherry and finished with fresh butter; served with roast duck or pork.

Verte-pré (Green Herb).—Composed of purée of cooked spinach, blanched parsley, chives and tarragon, worked up with whipped cream or butter, and mixed with ravigote sauce.

Verte.—Green herb sauce (same as verte-pré).

Villeroi.—Velouté or béchamel, with finely chopped cooked ham and tongue, enriched with egg-yolks and fresh butter.

Vin Blanc.—Béchamel or velouté, flavoured with white wine, lemon juice and fish essence.

Vinaigrette.—Composed of salad oil, vinegar, chopped shallots, parsley, chervil and gherkins, seasoned with pepper and salt; served cold with calf's head, sea-kale, asparagus, etc.

Vincent.—Mayonnaise mixed with green herb purée (tarragon, chervil, chives and parsley).

Viennoise.—Poivrade (pepper sauce), blended with lemon and orange juice, reduced and finished with cream.

Victoria.—Suprême sauce finished with lobster butter.

d'York (Yorkshire).—Demi-glace sauce, fine shreds of orange rind, red currant jelly, port wine, orange juice, and a little ground cinnamon; served with boiled ham, roast or pickled pork.

THE FISH COURSE.

LES POISSONS.

Fish is served in two ways, viz., *plainly cooked* and dressed as an *entrée*. Many people prefer fish cooked in the simplest way, accompanied by a good sauce; and the English epicure finds far greater enjoyment in fish cooked in the simplest manner than the French epicure in the elaborately cooked and dressed fish

entrée. Fish is cooked in various ways—boiled, steamed, baked, fried, stewed and grilled. Almost every kind of fish gains in importance if served with a well-made sauce.

When two fish are served at a dinner, the boiled or whole, i.e., solid, fish should be served before the fried, stewed or braised.

Plain boiled potatoes, or so called fish potatoes, which are of marble shapes, sprinkled with chopped parsley, should be handed round with all solid fish cooked *au naturel*, whilst boiled or grilled salmon should in all cases be accompanied by a dish of sliced cucumber, plainly dressed.

PLATS DE POISSON.

Fish Dishes.

Aigrefin (Merluce) grillé.—Grilled or broiled fresh haddock.

— **à la Maître d'Hôtel.**—Boiled or steamed haddock with parsley sauce.

Aigrefin étouffé.—Fresh haddock steamed in the oven.

Filets d'Aigrefins frits, Sauce Tartare.—Fried fillets of fresh haddock, tartare sauce.

Able sauté à la Diable.—Devilleed bleak tossed in butter.

Alose au gratin.—Baked shad, gratin style.

Anguille à l'Anglaise.—Stewed eel, English style.

— **en Aspic** (Eel in Savoury Jelly).—Cooked and boned eel and slices of hard-boiled egg set in aspic jelly.

— **à la broche.**—Grilled eel with parsley butter.

— **en caisses.**—Braised eel in paper cases.

— **à l'Espagnole.**—Eel fried in oil, then stewed in fish stock and wine, flavoured with garlic, saffron and peppercorns, garnished with blanched coarsely shredded baked almonds.

— **glacée.**—Rolled fillets of eel, broiled, and glazed with a rich sauce.

— **à l'Italienne** (Eel Stewed, Italian Style).—Stewed eel with small rice timbales.

— **à la Matelote.**—Brown eel stew flavoured with claret and mushrooms.

— **à la Poulette.**—Fricassee eel in parsley sauce.

— **à la Provençale.**—Fried eel, onion sauce.

— **à la Tartare** (Eel, Tartare Style).—Parboiled eel, cut in pieces, drained, dipped in batter and fried, dished up in circles, with tartare sauce in centre.

Blanquette d'Anguille.—Stewed eel in white sauce.

Friture d'Anguille.—Skinned and boned pieces of eel, seasoned, egged, crumbed and fried, served with piquant sauce.

Barbue bouillie.—Boiled brill.

— **au gratin.**—Baked brill, gratin style.

— **braisée à l'Amiral.**—Brill braised with chablis and white stock, garnished with fried oysters and mussels, pommes Parisienne, and thin slices of truffle and lemon, served with cardinal sauce.

Filets de Barbue frite.—Fried fillets of brill.

— **à la Grand Duc.**—Fillets of brill, dipped in velouté sauce, eggs and breadcrumbs, served with velouté sauce, to which is added horseradish, tomato pulp and cream, garnished with mussels and oysters.

— **à la Madeleine.**—Fillets of brill covered on one side with whiting forcemeat mixed with herbs, placed in paupiette rings and sautéed, and white stock and mirepoix; then dipped in egg and breadcrumbs and fried; served with marseillaise sauce.

— **à la Russe.**—Fillets of brill poached in richly flavoured fish essence (reduced fish stock), sauced over with a mushroom sauce, and glazed under the salamander.

Blanchailles à la Diable.—Whitebait devilled.

— **au naturel.**—Whitebait fried in deep fat.

Bouille-à-Baisse (French Fish Stew).—Fish stew made from various kinds of fish and lobster flavoured with garlic, savoury herbs, and white wine.

Court Bouillon.—A French savoury fish stew, prepared from all kinds of fish, tomatoes, etc.

Brochet à l'Ancienne.—Stewed pike, served with white sauce, garnished with truffles, gherkins, mushrooms and capers.

— **à la Castelaine** (Pike, Castelaine Style).—Braised pike stuffed with sliced truffles, tongue and bacon, served with white sauce, and garnished with lobster croquettes, truffles and oysters.

— **à la Cavour** (Pike, Cavour Style).—Broiled pike, garnished with nouilles, grated horseradish and carrots, served with rich velouté sauce.

— **frit.**—Fried pike.

— **farci et gratiné.**—Stuffed pike, baked, gratin style.

— **grillé.**—Grilled or broiled pike.

— **à la Rémoulade** (Pike, Rémoulade Style).—Grilled pike served with a rémoulade sauce.

Filets de Brochet piqué à la Colbert.—Filleted pike, larded, steamed in the oven, with white wine sauce.

Filets de Brochet piqué à la Lyonnaise.—Fillets of pike stewed in white wine sauce, and garnished with small marble-shaped potatoes cooked in fish stock.

Cabillaud à l'Anglaise.—Boiled cod with melted butter sauce.

— **bouilli.**—Boiled cod.

— **bouilli aux Câpres.**—Boiled cod with caper sauce.

— **en coquilles.**—Codfish baked and served in shells.

— **aux Crevettes.**—Boiled cod and shrimp sauce.

— **à la Dieppoise.**—Slices of cod dipped in milk and flour, fried, drained, and served with white matelotte sauce.

— **frit, sauce Anchois.**—Fried cod and anchovy sauce.

— **au gratin.**—Baked cod, gratin style.

— **grillé à la Colbert** (Grilled Cod, Colbert Style).—Slices of cod dipped in dissolved butter and flour, grilled, and served with maître d'hôtel butter.

— **sauce aux Huîtres.**—Boiled cod, oyster sauce.

— **à l'Indienne.**—Grilled cod with curry sauce.

— **à la Maltaise.**—Codfish stewed in velouté sauce, white wine, stock, shallots and bouquet garni, sauce flavoured with anchovy paste, chopped parsley and capers.

— **à la Portugaise** (Cod, Portuguese Style).—Slices of cod fried, served with a sauce composed of tomato sauce, essence of anchovy and mussels.

— **recrépi bouilli.**—Crimped cod, boiled.

Darne de Cabillaud à la Sefton.—Boiled cod coated with cream chaudfroid sauce, coloured with spinach purée. Garnish: salad, chopped cucumber, and diamond shapes of aspic.

Mousseline de Cabillaud.—Steamed codfish soufflé served with cardinal sauce.

Carpe au bleu.—Boiled carp.

— **farcié.**—Stuffed carp, baked.

— **frite.**—Fried carp.

— **gratinée.**—Baked carp.

Carrelet frit, Sauce Persil.—Fried flounder, parsley sauce.

Souchet de Carrelet (Souchet of Flounder).—Boiled flounder with finely-cut strips of carrots and turnips.

Coquilles de Moules.—Scalloped mussels.

— **de Crevettes.**—Coquilles of shrimps.

— **aux Huîtres.**—Coquilles of oyster.

— **de Poissons** (Coquilles of Fish).—Stewed fish served in shells. Scalloped fish.

- Coquilles aux Queues d'Ecrevisses.**—Coquilles of crayfish tails.
- Beignets de Clames.**—Clam fritters.
- Crabe farcie.**—Dressed and stuffed crab.
- Ecrevisses farcies.**—Stuffed crayfish.
- Beignets d'Ecrevisses.**—Crayfish fritters.
- Escargots à l'Anglaise.**—Stewed snails.
- Beignets d'Escargots.**—Snail fritters.
- Eperlans en Brochettes.**—Fried smelts on skewers.
- **à la Céléstine.**—Boned smelts stuffed with forcemeat, placed on pancake and forcemeat sandwiches cut in triangles or other shapes, sautéed ; garnished with prawns, and served with rémoulade sauce.
 - **au Citron.**—Smelts dipped in panurette and fried ; garnished with fried parsley and lemon. Served with plate of brown bread and butter.
 - **à la Diable.**—Fried smelts devilled.
 - **frits.**—Fried smelts.
 - **gratinés.**—Baked smelts.
 - **farcis à la Pouraine.**—Smelts stuffed with forcemeat, mushrooms and parsley, covered with melted butter, and baked ; dished up, covered with béchamel sauce, and browned under salamander.
- Soufflé d'Eperlans.**—Soufflé consisting of fillets of smelts, whiting, béchamel sauce, cream and white of egg.
- Esturgeon à l'Anchois.**—Boiled sturgeon with anchovy sauce.
- **braisé.**—Braised sturgeon.
 - **à la Cardinal** (Sturgeon, Cardinal Style).—Boiled sturgeon, garnished with quenelles of whiting and crayfish, and served with cardinal sauce.
- Darne d'Esturgeon à la Milanaise** (Sturgeon Steak, Milanese Style).—Middle piece or steak of sturgeon stewed ; garnished with eel-pout livers and crayfish tails.
- Papillotes d'Esturgeon.**—Stewed sturgeon in paper cases.
- Goujon** (Gudgeons).—A kind of small fish-like white-bait, dipped in flour, and fried in deep fat.
- Grenouilles frites.**—Fried frogs.
- Beignets de Grenouilles.**—Frog's legs fritters.
- Grondins farci étouffé.**—Baked gurnet, stuffed ; dished on fried bread croûtons ; served with sauce matelote, mixed with anchovy essence and fish liquor.
- **à la Talleyrand.**—Baked fillets of gurnet, served with a sauce consisting of butter, flour, fish liquor, fish stock, cream, and yolks of two eggs beaten up with lemon juice.
- Halibute au gratin.**—Baked halibut.

Halibute grillée, sauce crevettes.—Grilled halibut, shrimp sauce.

Hareng frais grillé.—Grilled fresh herring.

— **au beurre.**—Broiled herring in butter.

— **à la Maître d'Hôtel.**—Grilled herring with parsley butter.

— **à la Moutarde.**—Grilled herring with mustard sauce.

Homard sauté à la Dumas.—Lobster meat tossed in butter and finished in brown sauce, flavoured with white wine, paprika and lemon juice.

Buissons de Homard (Bush of Lobsters).—Lobster dressed in a pyramidal form.

Côtelettes de Homard (Lobster Cutlets).—Mixture of lobster, shallots, béchamel sauce, mushrooms and egg made into cutlet shapes, egged, crumbed, fried, and served with tomato or other sauce.

Homard à l'Américaine (Lobster, American style).

— Lobster stewed in the shell with tomato sauce, red wine and savoury herb seasoning.

— **en Aspic.**—Lobster and hard-boiled egg set in aspic jelly.

— **à la Béchamel** (Baked Lobster, Béchamel Style).

— Shells of lobster filled with minced lobster meat, béchamel sauce and seasoning, and baked.

— **farci.**—Stuffed lobster baked.

— **à la Gloucester** (Lobster, Gloucester Style).—

Stewed lobster, with a sauce composed of pulverised lobster shell, butter, egg yolks, and meat extract.

— **au gratin.**—Baked lobster, gratin style.

— **à l'Indienne.**—Curried lobster.

— **à la Suédoise** (Lobster, Swedish Fashion).—

Border of lobster meat and forcemeat, poached in a fancy border mould, and sauced over with anchovy sauce.

Bordure de Homard à l'Indienne.—Border of savoury lobster mixture, centre filled with rice, decorated with hard-boiled egg and truffle.

Coquilles de Homard à la Gauloise.—Poached coquille shapes of lobster forcemeat, with lobster scallop in centre of each, served with cardinal sauce.

— **de Homards** (Scalloped Lobster).—Stewed lobster served in shells.

Côtelettes de Homard à l'Aspic.—Slices of lobster meat set in aspic, cutlet shapes.

— **à la Tomate.**—Lobster cutlets with tomato sauce.

Mayonnaise de Homard.—Pieces of lobster and salad masked with mayonnaise sauce, decorated with pieces of claws, hard-boiled egg, strips of fillet of anchovy, capers, beetroot, coral, stoned olives and gherkins.

- Mousse de Homard, frappée.**—Iced lobster soufflé, top decorated with lobster coral and paprika.
- Petites Dormes de Homard à la Crème.**—Lobster and tomato aspic set in square fluted moulds, dressed on squares of pastry.
- Soufflé de Homard, sauce aurora.**—Steamed soufflé, consisting of lobster, eggs, and béchamel sauce, served with aurora sauce.
- Beignets d'Huîtres.**—Oyster fritters.
- Huîtres grillées.**—Grilled oysters.
- **en coquilles.**—Scalloped oysters.
 - **à la Duxelles.**—Oyster stew baked in shells.
 - **à la Du Barry.**—Small baked potatoes stuffed with oysters ; suprême sauce.
 - **frites.**—Fried oysters.
 - **à la Poulette.**—Fricasseed oysters.
 - **à la Salamandre.**— Oysters on shells with suprême sauce and cayenne ; sprinkled with bread-crumbs, grated parmesan and butter ; browned under salamander.
- Chaufroid d'huîtres à la Montpellier.**— Oysters set in aspic on border of rice, masked with white or red chaudfroid sauce, centre filled with seasoned green salad.
- Cromesnies aux huîtres.**— Small cork shapes composed of minced oysters, oyster liquor, cream, lemon juice, egg-yolks, etc., wrapped in bacon, dipped in batter, and fried in deep fat ; garnished with fried parsley.
- Fricassée d'huîtres.**—Oysters stewed in white sauce.
- Quenelles aux huîtres.**— Small chicken or veal quenelles, with one or two oysters in centre of each, poached in fish stock, served coated with white sauce.
- **frites aux huîtres.**—Fried oyster quenelles, served with piquant or white wine sauce.
- Petits Pâtés aux huîtres.**—Puff pastry patties filled with a delicately prepared oyster stew.
- Lamproie sautée à la Française.**—Stewed lamprey, French style.
- **en fricassée.**—Fricasseed lamprey.
- Escalopes de Langouste à la Cardinal.**—Oval croquet shapes of crawfish or lobster, dished up in row, with a small poached egg coated with cardinal sauce in centre of each, decorated with a prawn at each end of croquet, and stars of truffle.
- Limande aux Eperlans.**—Boiled flounder garnished with fried smelts.
- **à la Janin.**—Braised fillets of flounders stuffed with fish quenelle forcemeat, garnished with truffles, oysters cut in halves, and crayfish or prawn tails in centre of dish, sauced over with espagnole, enriched with fish liquor and white wine.

Limande en souchet.—Boiled flounders with julienne vegetables cooked in fish stock, served with some of the liquor.

Maquereau à la Maître d'Hôtel.—Broiled mackerel with parsley butter.

— **à la Boulonnaise.**—Boiled mackerel, garnished with mussels and oysters, served with white fish sauce.

— **bouilli, sauce câpres.**—Boiled mackerel and caper sauce.

— **à l'eau de sel.**—Mackerel cooked in salted water and garnished with olive-shaped boiled potatoes.

— **à la Flamande.**—Broiled mackerel with Flemish sauce.

— **au persil.**—Boiled mackerel and parsley sauce.

Filets de Maquereau à l'Indienne (Fillets of Mackerel, Indian Style.)—Braised fillets of mackerel, served with curry sauce, reduced with white wine.

— **au vin blanc.**—Broiled mackerel fillets with white wine sauce.

— **au gratin.**—Baked fillets of mackerel, gratin style.

Merlan bouilli à l'Anglaise.—Boiled whiting with parsley sauce.

— **frit.**—Fried whiting.

— **grillés.**—Grilled whiting.

— **au gratin.**—Baked whiting, gratin style

— **à la Verdi.**—Fillets of whiting, poached in white wine, dressed, and coated with béarnaise sauce sprinkled over with julienne of truffles; tomato sauce round base of dish.

Filets de Merlan à la Juive.—Fillets of whiting soaked in oil and vinegar, coated with batter, and fried in deep fat, served with Joinville sauce.

— **à la Comtesse** (Fillets of Whiting, Countess Style).—Baked fillets of whiting, dressed in paper cases, garnished with crayfish tails and small liver forcemeat balls.

— **frits à la Française** (Fried Whiting, French style).—The fish is wiped and scored along the sides, but not skinned, dipped in milk, well floured and fried in fat until crisp; served with anchovy or shrimp sauce.

— **à la Maître d'Hôtel** (Fillets of Whiting, Hotel-keeper's Style).—Broiled fillets of whiting with parsley butter.

— **à l'Orly** (Fillets of Whiting, Orly Style).—Filletted whiting, seasoned, dipped in white of egg and flour, fried crisp, and served with tomato sauce.

— **frits à la tomate.**—Fried fillets of whiting with tomato sauce.

Filets de Merlan à la bonne femme.—Stewed whiting with bordelaise sauce.

— **à l'Italienne** (Whiting, Italian Style).—Baked or steamed whiting with brown mushroom sauce.

— **frits à la Tyrolienne.**— Fillets of whiting dipped in oil and breadcrumbs, fried with ends skewered to form a ring; served with rich tomato sauce handed separately.

Blanquette de merlans.—Filletted whiting fricasseed.

Quenelles de merlans, Joinville.— Quenelles made of whiting forcemeat, with shrimp salpicon in centre, poached in fish stock; served with joinville sauce; fleuron garnish.

Soufflé de merlan.—Whiting soufflé.

Merluce étouffée.—Steamed haddock cooked in the oven.

— **cuite au four.**—Haddock baked in the oven.

Morue à la Capucine.—Boiled salt cod with egg sauce.

— **aux fines herbes.**—Broiled salt cod with fine herb or parsley butter.

Tête de morue aux huîtres.—Boiled cod's head with oyster sauce.

Moules à la marinière.—Stewed mussels with onion and parsley sauce.

— **à la Bourguignonne.**—Stewed mussels in red wine sauce.

— **en coquilles.**—Scalloped mussels.

— **à la Californie** (Mussels, California Style).—Stewed mussels with slightly fried sliced tomatoes, chopped onions, parsley, and velouté sauce.

— **à la poulette.**—Stewed mussels in white sauce.

Ombre au bleu.—Boiled grayling.

— **à la maître d'hôtel.**—Broiled grayling with parsley butter.

Pétoncles gratinés.—Scallop stew browned under grill.

— **au gratin.**—Baked scallops, gratin style.

— **à la Provençale.**—Scallops stewed in white fish sauce, garnished with fleurons of puff pastry.

Plie frite.—Fried plaice.

Filets de plie au vin blanc.—Poached fillets of plaice with white wine sauce.

— **frites à la Tartare.**—Fried fillets of plaice, tartare sauce.

— **sauce persil.**—Broiled fillets of plaice, parsley sauce.

— **frites, sauce anchois.**—Fried fillets of plaice, anchovy sauce.

Raie à la Parisienne.—Skate stewed in well-seasoned stock, dressed with capers and carlet sauce.

Raie à la poulette.—Skate stewed in parsley sauce.
— au beurre noir.—Boiled skate with nut brown butter.

— à la bourgeoise.—Boiled skate with brown sauce, garnished with croûtons of bread, glazed over with meat extract.

Renke à la broche.—Grilled renk.

Rougets à l'Italienne.—Broiled red mullets with Italian sauce.

— au beurre fondu.—Broiled mullets with melted butter.

— en filets à la Juive.—Fillets of red mullets soaked in oil, etc., fried and garnished with parsley; served with tartare or vert pré sauce.

— aux fines herbes.—Stewed red mullets with fine herb sauce.

— à la Francillon.—Grilled red mullets, dressed on bread croûtes spread with anchovy butter; served with tomato sauce flavoured with anchovy; garnished with fried straw potatoes and fried parsley.

— au gratin.—Baked red mullets, gratin style.

— grillés, sauce ravigote.—Grilled mullets and ravigote sauce.

— en papillotes (Red Mulletts in Paper Cases).—Red mullets wrapped separately in oiled paper, with the ends twisted, and thus baked or broiled, dished up, and served with brown fine herb sauce.

— à la Vénitienne.—Baked red mullets with brown sauce; garnished with Spanish olives, stuffed with fish forcemeat and mushroom heads.

Saumon bouilli, sauce Hollandaise.—Boiled salmon, Dutch sauce.

— grillé au beurre d'anchois.—Grilled salmon with anchovy butter.

— grillé au persil.—Grilled salmon with parsley butter.

— grillé aux fines herbes.—Grilled salmon with fine herb butter.

— à la Matelote.—Sautéed slices of salmon with espagnole sauce, poached fish quenelles, slices of mushrooms and truffles; garnished with braised button onions, truffles, etc.

— à la Parisienne.—Slices of salmon, cut rather thick, braised in mirepoix and claret; dished up and garnished with groups of champignons, little fish croquettes, crayfish tails, and poached oysters; sauce genoise is served with it.

— en tranches à la Meunière (Slices of Salmon, Meunière Style).—Slices of salmon braised and served with a rich brown sauce, flavoured with savoury herbs.

Saumon à la Montmorency.—Head piece or middle cut of salmon baked, dished up, upper skin removed ; sauced over with matelote sauce ; garnished with stoned and stuffed Spanish olives.

— **à la Godard** (Salmon, Godard Style).—Braised salmon with a collection of stewed vegetables dressed round the dish.

— **à la Hollandaise.**—Boiled salmon with Dutch sauce, garnished with olive-shaped boiled potatoes.

— **à la Michat Pacha.**—Boiled salmon with date sauce.

— **en papillotes.**—Heart-shaped slices of salmon wrapped in grease-proof paper and thus boiled or baked ; served with a rich brown herb sauce.

— **à la Piémontaise** (Salmon, Piedmontese Style).—Fried fillets of salmon ; garnished with small timbales of savoury rice ; tomato sauce.

— **à la Richelieu** (Salmon, Richelieu Style).—Grilled pickled salmon with tomato sauce.

— **à la Rothschild** (or **à la Périgueux**).—Broiled salmon or salmon trout stuffed with truffles and served with truffle sauce.

— **à la Victoria** (Salmon, Victoria Style).—Broiled salmon with stewed oysters, crayfish quenelles, madeira sauce.

Côtelettes de Saumon à la Danoise.—Salmon cutlets spread on each side with anchovy paste and fried ; served with Danish sauce.

Darioles de Saumon à la Moscovienne.—Darioles, shapes of salmon, ornamented with truffles, oysters, chopped aspic and cucumber ; served cold.

Darne de Saumon à la Chambord.—Boiled middle cut of salmon, skinned, dished up, garnished with fish quenelles, heads of mushrooms, cooked oysters, slices of truffles and crayfish tails, sauced with a rich brown fish sauce.

— **à l'Amiral.**—Boiled middle cut of salmon, skinned, dished up, sauced over with a rich brown fish sauce, and garnished with fried oysters and lobster collops.

— **aux fines herbes.**—Grilled salmon steak with parsley butter.

— **à la National.**—Broiled piece of salmon and white sauce ; garnished with groups of stewed potato and cucumber balls.

— **à la Ravigote.**—Boiled centre piece of salmon, masked and decorated with cold ravigote sauce and fresh butter, centre of salmon filled with salad or vegetable macédoine, and sides garnished with hard-boiled egg, green peas and chopped aspic ; served with tartare sauce ; served cold.

Darne de Saumon à la Vert-Pré.—Cold salmon coated with green chaudfroid sauce, garnished with dressed salad, sliced cucumber, and diamond shapes of aspic ; served cold.

Escalopes de Saumon à l'Indienne.—Fried salmon cutlets served with curry sauce and rice.

— **à la Nantaise.**—Collops of salmon, seasoned and broiled in butter ; dished up alternately with slices of lobster ; dressed with stewed oysters and lobster sauce.

Filets de Saumon à la Duchesse.—Braised fillets of salmon arranged in the centre of a mashed potato border, masked with rich brown sauce, and garnished with mushroom heads and slices of tomatoes.

— **aux huîtres.**—Rolled fillets of salmon with stewed oysters braised and served with a rich brown sauce.

— **sautés à la Périgueux.**—Braised fillets of salmon with truffle sauce.

— **à la Régence** (Regent Style).—Rolled fillet of salmon, stuffed and served with regent sauce.

Grenadins de Saumon à la Vénitienne.—Fillets of salmon, larded, seasoned and braised, dressed in a circle alternately with heart-shaped bread croûtons, sauced with a well-buttered parsley sauce.

Hure de Saumon aux truffes.—Braised head-piece of salmon with truffle sauce.

— **à la Cambacères.**—Braised head-piece of salmon, garnished with truffles, mushrooms and stoned olives, sauced with a rich brown fish sauce seasoned with cayenne and lemon juice.

— **à la Moderne.**—Boiled and baked head-piece of salmon, sauced over with brown fish sauce ; garnished with small groups of cork-shaped pieces of fish sausage, sliced truffles, mushroom heads, and stoned and blanched olives ; top of fish garnished with slices of lemon, truffles and parsley.

Mousseline de Saumon à la Cardinal.—Timbale or dariole of light salmon forcemeat (soufflé), served with cardinal sauce.

Pâté de Saumon à l'Homard.—Raised salmon pie with layers of lobster meat.

Petits Soufflés de Saumon à l'Indienne.—Cold soufflé of curried salmon, decorated with anchovy butter or anchovy cream.

Queue de Saumon aux huîtres.—Braised tail-piece of salmon with stewed oysters.

Tranchettes de Saumon en Belle Vue.—Small sandwich-shaped moulds of salmon set in aspic and mayonnaise cream.

Sole bouillie.—Boiled sole.

Sole frite à l'Anglaise.—Fried sole with anchovy sauce or melted butter.

— **à la Bosniaque.**—Steamed sole, seasoned with paprika and white wine; garnished with julienne of carrots, celery and mushrooms cooked in fish stock; sauce, au vin blanc.

— **frite à la Colbert** (Sole, Colbert Style).—Fried sole, stuffed with fine herb butter.

— **frite.**—Fried sole.

— **frite à la Gastronom.**—Stuffed fried sole with shrimp sauce.

— **au gratin.**—Baked sole, with brown sauce and mushrooms.

— **gratinée.**—Baked sole, gratin style.

— **grillée à la Maître d'Hôtel.**—Grilled sole with parsley butter.

— **à la Hambourgeoise.**—Steamed sole, garnished with julienne strips of carrot and celery root cooked in stock, sauced over with sauce vin blanc.

— **à la Normande.**—Poached soles in white wine, etc., garnished with oysters, mussels and button mushrooms, sauced over with normande sauce, served with buttered and browned slices of French rolls.

— **au Parmesan.**—Soles cooked in mushroom liquor, etc., sauced over with béchamel, flavoured with parmesan cheese; browned under salamander and served in same dish.

— **au vin blanc.**—Braised sole with white wine sauce.

Filets de Soles à l'Américaine.—Fillets of soles cooked with white wine in gratin dish; sauced over with rich tomato sauce and lobster butter; breaded and browned in oven.

— **en Aspic.**—Folded fillets of sole poached, dressed in border shape, centre filled with seasoned salad.

— **aux aubergines.**—Baked fillets of soles dressed with nut brown butter; garnished with fried olive shapes of aubergine (egg-plant).

— **Belles de Nuit.**—Fillets of soles forced with fish farce and prawns; poached in white wine; garnished with mushroom heads, potato cubes, and tomatoes; sauce, normande.

— **à la Boitel.**—Fillets of soles folded and poached in white wine and mushroom liquor; dressed on dish and sauced over with white mushroom sauce; baked.

— **à la Bovin.**—Poached fillets of soles with rich cream sauce flavoured with fish essence; garnished with potato balls and chopped parsley.

— **à la Catalaine.**—Poached fillets of soles dressed on border of Jerusalem artichokes, centre filled with cépes tossed in butter; sauced over with well-reduced rich béchamel sauce.

- Filets de Soles à la Cancale.**—Fillets of soles poached in fish liquor and oyster liquor; dressed and garnished with poached oysters and mushrooms; sauced over with maître d'hôtel sauce.
- **à la Chasseur Royal.**—Steamed fillets of soles dressed on a white fish border, decorated with truffles and garnished with oysters, mushrooms and truffles; royal chasseur sauce.
 - **à la Cherbourg.**—Rolled fillets of soles braised in white wine, dished up and garnished with oysters, crayfish and mussels; sauced over with cardinal sauce.
 - **en fers à Cheval.**—Stuffed rolled fillets of sole set in horseshoe-shaped moulds, with mayonnaise or aspic cream, decorated with truffles (cold).
 - **Chevalière.**—Rolled fillets of soles stuffed with fish farce mixed with chopped truffles; poached in white wine; sauced over with crayfish or bisque sauce, with finely chopped truffles on top.
 - **à la Czarina.**—Baked fillets of soles dressed on potato purée, scraped horse-radish on each fillet; served with a rich brown fish sauce flavoured with tomato and meat glaze.
 - **à la Dauphine.**—Sole fillets spread over with a mixture of forcemeat, chopped shallots, parsley and mushrooms, folded and braised; egged, crumbed, and fried; served with lobster sauce.
 - **à la Diable.**—Rolled fillets of soles, crumbed and fried, served in paper cases, with devilled sauce poured over.
 - **à la Dioclétien.**—Fillets of soles spread with fish farce, folded or rolled, and cooked in butter and Marsala wine; garnished with small braised lettuces and small fish quenelles; rich espagnole sauce, flavoured with fish liquor and chopped truffles.
 - **à la Florentine.**—Fillets of soles dressed on and coated with a light spinach purée, enriched with cream and flavoured with grated cheese; baked in oven.
 - **à la Grand Duc.**—Fillets of soles poached in mushroom liquor, etc.; dressed with alternate slices of truffles and prawn tails, masked with mornay sauce, sprinkled with cheese, etc., and browned; garnished with asparagus points.
 - **à la St. Germain.**—Rolled and crumbed fillets of soles fried in butter, dressed on slices of lemon, with stiff béarnaise sauce forced on top of each; garnished with olive-shaped fried potatoes.
 - **à l'Indienne.**—Fried fillets of soles stuffed with lobster purée; garnished with shreds of piccalilli, gherkins and mushrooms, curry or madeira sauce; served with boiled rice.

Filets de Soles à la Joinville (Filets of Sole, Joinville Style). — Rolled fillets of soles, dressed with truffles, prawns, crawfish, smelts, and small fish quenelles.

— **Louisa-Anna.** — Fillets of soles, folded, and poached in white wine, dressed on bread croûtons, sauced over with rich tomato purée, with slice of truffle in centre.

— **à la Marcelle.** — Fillets of soles spread over with champignon purée, folded and poached; dressed on dish in border form, sauced over with périgueux sauce, pommes Anna in centre.

— **à la Marie-Louise.** — Fillets of soles, folded, poached in white wine and mushroom liquor; dressed in centre of oblong dish, with a fancy border of potato purée; baked in oven; sauced over with suprême sauce, with border of green mousseline sauce, julienne strips of truffles sprinkled over the fillets; served hot.

— **à la Maréchale.** — Stewed fillets of soles in reduced white sauce, egged, crumbed, and fried in butter; béchamel sauce served separate.

— **à la Mayonnaise.** — Fillets of soles set in border mould with mayonnaise aspic, centre filled with dressed salad.

— **à la Messaline.** — Fillets of soles poached in champagne, dressed and sauced over with tomato sauce flavoured with Italian pimentos; garnished with artichoke bottoms.

— **à la Montreuil.** — Fillets of soles cooked in white wine, dressed in a circle, with fried potato balls in centre; fillets sauced over with velouté sauce, enriched with fish essence.

— **à la Mornay.** — Baked fillets of soles, dressed on dish with rich white sauce and grated cheese; browned under salamander.

— **à la Nantua.** — Fillets of soles poached in white wine, dressed on rice or semolina border, and sauced over with allemande sauce flavoured with crayfish butter, centre filled with prawn or crayfish tails, heated up in allemande sauce.

— **à l'Orly** (Filets of Sole, Orly Style). — Fried fillets of soles with tomato sauce and fried parsley.

— **Pagani.** — A dish similar to sole au vin blanc, finished with a rich velouté; garnished with mussels, champignons, and grated cheese, browned.

— **à la Piémontaise.** — Fillets of soles with tomato sauce; garnished with polenta croûtons and slices of truffles.

— **en Ramequin.** — Rings of pastry filled with layer of white sauce, fillets of soles, soubise purée and grated cheese, etc, baked in sharp oven.

Filets de Soles à la Régence.—Stuffed rolled fillets of sole, masked in aspic, dished up in form of border, each fillet being decorated with truffles and cream, salad in centre.

- **à la Royale.**—Rolled fillets of soles, stuffed with minced truffles and champignons and béchamel sauce ; steamed in oven ; served with hot mousseline or hollandaise sauce.
 - **à la Salisbury.**—Lobster shells filled with sole and lobster forcemeat and velouté sauce, with folded fillets of soles on top of each ; steamed in oven ; dressed on rice border ; garnished with button mushrooms.
 - **à la Sézet.**—Fillets of soles stewed in béchamel and tomato sauce, flavoured with anchovy butter ; garnished with small lobster croquettes, truffles, anchovy fillets and mushroom heads.
 - **souffle.**—Fillets of soles set in dish, covered with mornay sauce and beaten egg whites, and baked.
 - **à la Suétone.**—Fillets of soles, folded, and poached in the oven with butter and white wine ; sauced over with normande sauce, flavoured with pounded pistachio kernels ; garnished with small shells of prawns or shrimps and pistachios.
 - **à la Sully.**—Fillets of soles egged and crumbed, slightly fried in butter, dressed with mushroom head on each fillet, sauced over with béarnaise, and around with anchovy sauce.
 - **à la Trouville.**—Folded fillets, seasoned, broiled in sauté pan with white wine and mushroom liquor, dressed with mushrooms, oysters, fresh bread-crumbs and white sauce ; surface browned in oven.
 - **à la Vénitienne.**—Folded fillets of soles poached in white wine, butter and parsley ; dressed in circle, centre garnished with mushroom heads, sauced with hollandaise sauce.
 - **à la Victoria.**—Folded fillets of soles cooked with a little white wine, dressed on border of mashed potatoes, previously browned in oven ; sauced over with white wine sauce ; garnished with chopped truffle and tongue and small fleurons of puff paste.
 - **à la Xavier.**—Baked fillets of soles tied in knots, dressed on a border of whiting forcemeat, covered with hot Xavier sauce ; liquid meat glaze sprinkled over surface.
 - **en Zephires.**—Cold fillets of sole set in aspic cream in small zephyr moulds.
- Chaudfroid de Filets de Soles à la Capucine.**—Stuffed and rolled fillets of sole dressed on pink rice border, decorated with prawns, truffles, etc. ; seasoned salad in centre (cold).

Coquilles de Filets de Soles à la Favorite.—Cockle-shell moulds filled with cooked fillets of sole and lobster meat, coated with mayonnaise, decorated with truffle and hard-boiled white of egg.

Escalopes de Soles à la Vernon (Scallops of Soles, Vernon Style).—Braised fillets of soles dressed on rice; garnished with stewed oysters and mussels; rich white sauce.

Hâtelets de Sole à la Villeroi.—Rolled sole fillets stuffed with forcemeat, placed on silver skewers, seasoned, crumbed, and baked in the sauté pan; served with a richly buttered tomato sauce.

Paupiettes de Soles, Alexandra.—Fillets of soles spread with lobster farce and rolled into paupiettes; poached in sauterne and fish stock; garnished with truffles, anchovy butter and new potatoes tossed in butter; sauce, cardinal.

— **à la Bismark.**—Fillets of soles soaked in marinade, spread with fish farce and chopped truffles, and rolled up; poached in white wine; dressed on a border of potato purée, sauced over with sauce marguery, sprinkled with grated parmesan, and browned in sharp oven.

— **à l'Empereur.**—Braised fillets of soles, rolled and stuffed with turbot farce, dressed in cassolettes, sauced over with béchamel cream sauce, flavoured with paprika, anchovy essence; tops sprinkled with finely chopped truffle and horseradish.

— **à la Michel.**—Rolled fillets of soles stuffed with foie-gras farce and poached, dressed on a border of green peas, with ragout of prawns in centre; sauce, suprême.

— **à la Niçoise.**—Baked rolled fillets of soles, stuffed with fish farce, herbs and anchovy paste; sauced over with a rich tomato purée containing parmesan cheese; garnished with small gherkins, sprinkled with grated cheese, and browned in oven.

— **de Filets de Soles à la Richelieu.**—Baked rolled fillets of soles stuffed with whiting forcemeat, dressed on croûtes spread with fish farce, with mushroom head on each; sauced over with cardinal sauce, enriched with egg-yolk; a star of truffle placed on centre of each fillet.

Soles en souchet (Souchet of Soles).—Boiled soles with finely-cut strips of carrot and turnips and chopped parsley.

— **à la Vatel.**—Baked soles, boned and stuffed, with whiting forcemeat, cooked in white wine and mushroom liquor; masked over with white wine sauce; garnished with truffles, gherkins, cocks' combs and mushrooms.

Soles à la Villeroise.—Soles cooked in cyder and mushroom liquor, garnished with cubes of plain boiled potatoes.

Stoudines de Poissons à la Russe.—Fillets of soles and small fillets of salmon poached and dressed alternately in crown shape, masked with aspic, and served with iced horseradish sauce.

Turban de Filets de Soles à la Montpellier.—Cold fillets of soles set in turban or border mould, with green herb chaudfroid sauce, aspic, etc.; garnished with white of egg and truffle; centre filled with dressed salad, etc.

Timbale de Filets de Soles à la Savoy.—Poached fillets of soles finished in rich white wine sauce, mixed with truffle, macaroni and crayfish, served in pastry crust made of *pâte à foncer*.

Sterlet à la Russe (Sterlet, Russian Style).—Broiled sterlet with braised button onions, small ball-shaped fried potatoes, and anchovy sauce.

— **au bleu.**—Boiled sterlet.

Tanche au bleu.—Boiled tench.

— **grillée au beurre d'Anchois.**—Grilled tench with anchovy butter.

— **à la Maître d'Hôtel.**—Broiled tench with parsley butter.

Truite au bleu.—Trout boiled in water and white wine flavoured with herbs.

— **au beurre d'Anchois.**—Broiled trout with anchovy butter.

— **à la Cambacères.**—Baked trout, garnished with slices of truffles, heads of mushrooms, stuffed olives and fleurons; brown génoise fish sauce.

— **au Chablis.**—Braised river trout (mirepoix and chablis) garnished with olive-shaped potatoes, plain boiled, and parsley; sauce noisette (*see* Sauces).

— **à la Christiania.**—Boned trout stuffed with fish farce and hard-boiled egg slices, rolled up, cooked in stock and milk; skinned when cold and masked with aspic jelly and mayonnaise; garnished with caviare canapees, etc.

— **à la Divonnaise.**—Braised river trout, breaded, sauced over with sauce génoise; garnished with braised button onions and mushroom heads.

— **frite.**—Fried trout.

— **à la Meunière** (Trout, Meunière Style).—Braised trout served with burnt butter, breadcrumbs, and chopped parsley.

— **à la Maître d'Hôtel.**—Broiled trout with parsley butter.

— **à la Malvoisie.**—Boiled trout masked with aspic mayonnaise; garnished with cucumber balls; served with mayonnaise flavoured with cucumber purée.

Truite marinée.—Soused or pickled trout masked with half-set savoury jelly.

— **à la Montgolfier.**—River trout, boned and stuffed with whiting farce mixed with chopped truffles, poached in oven (*fumet de poisson*), dressed with garnish of lobster cut in dice, and mushroom heads; sauce au vin blanc (white wine sauce).

— **à la Nansen.**—Cold trout masked with finely-cut vegetable, brunoise and aspic, dressed on a shape of aspic; garnished with small tomato flavoured timbales and cucumber; served with frozen horse-radish sauce and semi-set aspic mixed with brunoise.

— **aux petits pois.**—Broiled trout with green peas.

— **saumonée bouillie.**—Boiled salmon trout.

— **saumonée à la Norvégienne.**—Boiled salmon trout dressed on rice socle, masked with mayonnaise and aspic; garnished with tarragon and chervil leaves, cucumber rind and slices, and chilli; served with cold horseradish sauce.

— **saumonée à la Rothschild.**—Baked stuffed salmon trout masked cold with madère sauce (*chaud-froid*), decorated with truffles, blocks of set aspic, cucumber, lemon and parsley.

— **à la Vinaigrette.**—Cold boiled trout served with vinegar and oil dressing, chopped gherkins, capers and parsley.

Filets de Truite au Vin blanc.—Broiled fillets of trout with white wine sauce.

— **à la Mayonnaise.**—Cold fillets of trout in border of aspic and mayonnaise, centre filled with dressed salad.

— **frites à la Milanaise.**—Fillets of trout marinated in oil, etc., then rolled in breadcrumbs and grated cheese, then in egg and chopped parsley, and fried in oil; served with Italian sauce.

— **à la Mirabeau.**—Braised fillets of trout with mirabeau sauce.

— **à la Tomate.**—Fried fillets of trout with tomato sauce.

Turbot bouilli.—Boiled turbot.

— **sauce aux Huîtres.**—Boiled turbot with oyster sauce.

— **sauce aux Crevettes.**—Boiled turbot with shrimp sauce.

— **sauce Homard.**—Boiled turbot with lobster sauce.

— **à la Provençale.**—Small whole turbot (or thick slices) cooked in velouté sauce, white wine, white stock, chopped shallots and bouquet garni; dished up with a rich white herb sauce, flavoured with anchovy essence, chopped parsley and capers.

Turbot sauce aux œufs.—Boiled turbot and egg sauce.

— **sauce aux Anchois.**—Boiled turbot and anchovy sauce.

— **à la Reynière** (Turbot, Reynière style).—Stewed turbot served in shells, dressed with shrimp sauce.

— **bouilli à la Victoria.**—Boiled turbot garnished with ball-shaped lobster croquettes, prawns and parsley, served with Victoria sauce.

Escalopes de Turbot à la Dauphine.—Fillets or escallops of turbot, poached and covered with fish farce, baked, and dressed in centre of decorated border of potato purée, sauced over with prawn or crayfish sauce, and garnished with small fish quenelles.

Filets de Turbot frits.—Fried fillets of turbot.

— **à la Carême.**—Slices of turbot, garnished with slices of truffles, mushrooms, halves of oysters, dressed on border of whiting forcemeat, with garniture and picked prawns in centre; sauced over with rich cardinal sauce.

— **à la Cussy.**—Fillets of turbot poached in white wine, mushroom liquor, etc.; garnished with mushrooms, cock's kernels and quenelles, covered with allemande and tomato sauces (blended); decorated with slices of lemon and fleurons.

— **à la Florentine.**—Sautéed fillets of turbot covered with layer of spinach purée and béchamel sauce, mixed with grated cheese, then sprinkled with breadcrumbs, grated cheese and oiled butter, and baked.

— **à la Maître d'Hôtel.**—Broiled fillets of turbot with parsley butter.

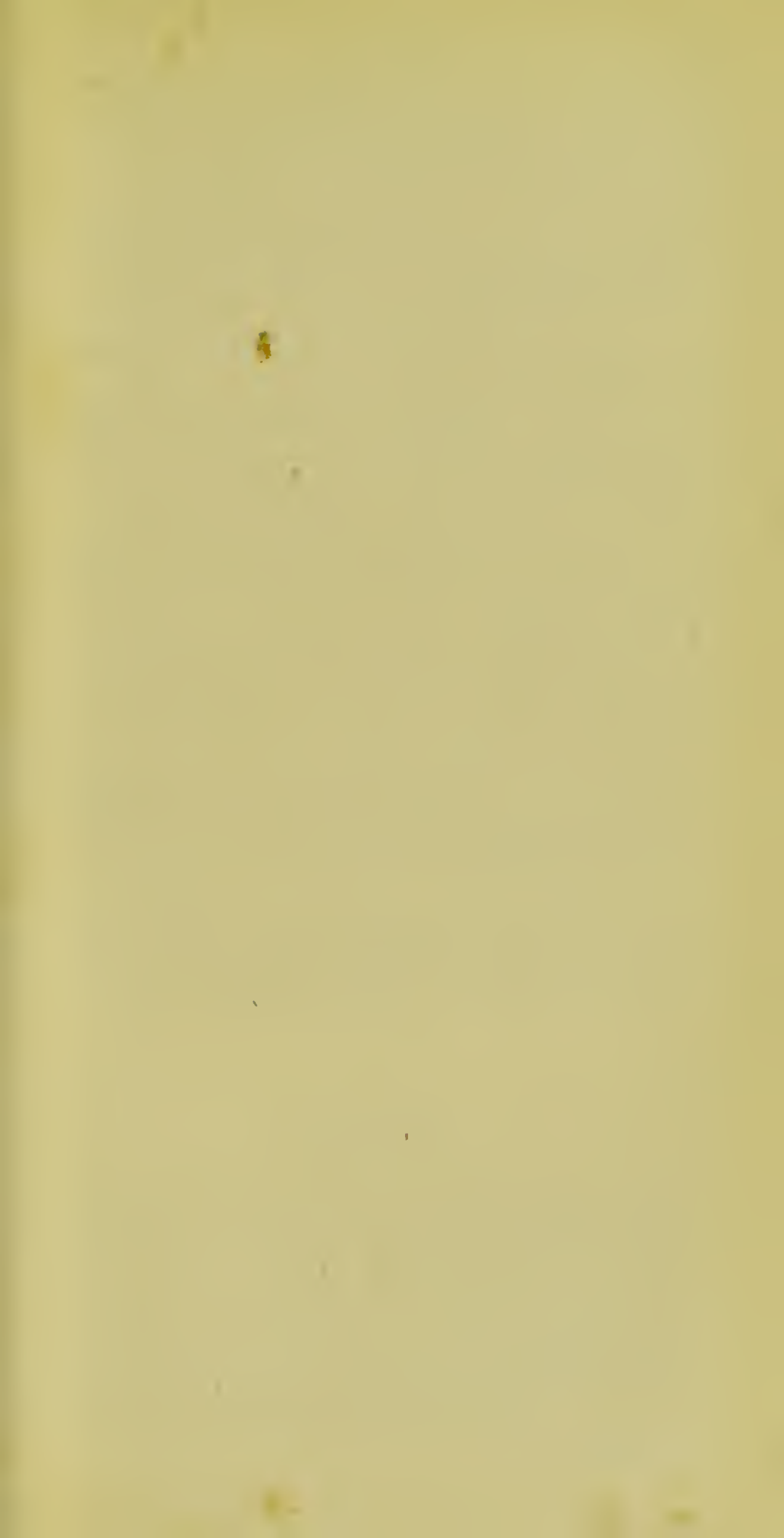
— **à la Salamandre.**—Poached fillets of turbot, dished up in row on buttered dish, covered with velouté or rich béchamel sauce, sprinkled with grated cheese, etc., and browned under salamander.

— **au Vin blanc.**—Broiled fillets of turbot with white wine sauce.

Fleurettes de Turbot à la Hollandaise.—Small flat dariole shapes of cooked turbot set with mayonnaise cream, dressed on bed of salad or little blocks of aspic (cold).

Suprême de Turbot à la Royale.—Fillets of turbot poached in white wine, etc., dressed on gratin dish, covered with rich white fish sauce, sprinkled with grated Swiss cheese and butter, and browned in the oven.

Timbales de Turbot à la Russe.—Small timbale shapes of cooked flakes of turbot, garnished with prawns, parsley, etc., dressed round a rice shape.



Turbotin à la Lussinoise.—Small young turbot filleted and steeped in marinade, then cooked in an onion mirepoix; upon this a light layer of fish farce is placed and then finished in the oven; sauce aux champignons is poured over the top before serving; served in casserole.

Croquettes de Poisson.—Cutlet shapes of mixture composed of cold fish, béchamel sauce, anchovy essence, egg-yolk, dipped in egg and breadcrumbs or panurette, and fried in deep fat.

Entrées de Poisson froid.—Cold dressed fish entrées; suitable also as luncheon, buffet, cold collation, and ball supper dishes.

Petites Bouchées à la Suédoise.—Pastry crusts filled with ragout of sweetbread, lobster, crayfish tails and broiled bacon, top of bouchées sprinkled with grated cheese, breadcrumbs and lobster butter, and browned in oven.

Pâté de Poisson à l'Américaine (American Fish Pie).—Pie crust filled with layers of mashed potatoes, cooked turbot, cod or haddock, flaked; white sauce and grated cheese; surface egged and sprinkled over with grated cheese, and baked in oven.

— **à la Marinière.**—French raised pie filled with twisted fillets of sole, pieces of eel, mushroom heads, prawn tails, button onions, anchovy sauce flavoured with claret, and baked.

Timbales de Poisson à la Marigny.—Small dariole moulds lined with fish farce, centre filled with prawn tails, herring roes and truffle, made up as salpicon; sauce hollandaise with crayfish butter; served hot.

Vol-au-Vent à la Chambord.—Round or oval puff paste crust (vol-au-vent) filled with crayfish tails, truffles, mushrooms, small fish quenelles, bearded oysters and genoise sauce.

ENTRÉES.

DISHES following the fish, or preceding the remove when such is served, are called *entrées*; which, being translated into English, means "entrances." Hence the dishes served under this heading are considered by the epicure as the first of the essential dishes of the dinner, and rightly so, because there may be dinners without hors-d'œuvre, and even without soup, or without a remove or relevé, but there can be no proper dinner without an entrée course.

Entrées are defined as "dressed dishes," or "made

dishes." A dish bearing the name "entrée" is always composed of more than one ingredient, and should be distinguished from meat served only with a garnish.

When two entrées are chosen in a dinner, the first should be the lighter of the two. All entrées should be made in fancy style, so as to avoid carving; for entrées are never carved or served from the side-board. Dishes known as fish entrées, excepting in the case of cold dishes, are allowable as entrées during Lent.

The great secret in entrées in general lies undoubtedly in the sauces used for their preparation or their accompaniment. As sauces, or as liquid seasonings, they must be rich and carefully prepared.

Compound or long process sauces, foundation sauces and their offsprings, play a most important part in the entrées themselves, as well as in their relation to the dishes which precede and follow them.

ENTRÉES, LÉGÈRS, ETC.

Light Entrées and Hot Side Dishes.

NOTE.—A number of these dishes are also suitable as buffet or supper dishes for balls and receptions, and can be served cold.

Beignets, etc.

Beignets de Cerveille de Veau.—Calf's brain fritters.

— **de Pied de Veau** (Calf's Foot Fritters).—Cooked calf's foot cut in strips, marinated, coated with batter, and fried in fat.

— **de Ris de Veau** (Sweetbread Fritters).—Slices of cooked or blanched sweetbread, egged and crumbed or dipped in batter, and fried in fat.

— **de Volaille** (Chicken Fritters).—Small joints of chicken, boned, marinated, coated with batter, and fried in fat.

Boudins or Boudinades.

These are, as a rule, small oblong, cylindrical, spherical, or border shapes of soufflé-like mixtures (farce) of fish, meat, poultry or game, steamed or poached, and served with a suitable sauce.

Boudins de Volaille à la Reine.—Small cylindrical shapes of chicken farce, poached, and served with suprême sauce.

— **de Volaille blanc.**—White chicken boudins, centre filled with chicken salpicon, and served with white sauce.

Boudins de Gibier à la Périgueux.—Small oblong or oval shapes of game farce mixed with chopped truffle, steamed, and served with a rich truffle sauce.

- **de Lièvre à la Richelieu.**—Boudins of hare farce with truffle salpicon in centre, steamed in oven, and served with rich truffle sauce.
- **de Sanglier.**—Wild boar boudins, poached, and served with bigarade sauce.
- **de Veau.**—Veal boudins, poached or steamed in oven, served with cream or velouté sauce.

Bouchées or Petites Bouchees.

Bouchées are, unless otherwise stated, small puff-paste cases filled with certain savoury preparations of either fish, meat, poultry or game.

Bouchées à l'Astrachan.—Very small puff-paste patties filled with coarse-grain seasoned Russian caviare.

- **de Gibier.**—Game patties.
- **de Homard.**—Lobster patties.
- **aux Huîtres.**—Oyster patties.
- **de Jambon.**—Ham patties.
- **à la Moderne.**—Small bouchée cups lined thinly with potato purée, and filled with chicken salpicon.
- **à la Montglas.**—Puff-paste patty cases filled with chicken fillets, sweetbread, mushrooms and truffles cut in dice, and moistened with white sauce.
- **à la Princesse.**—Puff-paste cases filled with minced ortolan fillets and truffles (brown sauce).
- **à la Reine.**—Puff-paste cases filled with minced chicken fillets, ham or tongue, mushrooms and truffles (white sauce).
- **à la Toulouse.**—Puff-paste cases filled with veal fillets, chicken, cocks' combs, mushrooms and truffles cut in dice (white sauce).
- **de Volaille.**—Chicken patties.

Cannelons.

Cannelons are small rolls of puff paste filled with a savoury mince of game, poultry, meats, etc. They are either egged and baked in the oven, or egged and rolled in crushed vermicelli or breadcrumbs, and fried in clarified butter or dripping.

Cannelons à la purée de champignons.—Cannelons filled with mushroom purée.

- **à la purée de gibier.**—Cannelons filled with game purée.
- **aux saucisses.**—Sausage meat cannelons.

- Cannelons à la purée de truffes.**—Cannelons filled with truffle purée.
 — **à la purée de volaille.**—Cannelons filled with chicken farce.

Vol-au-Vent.

The name vol-au-vent is given to a light puff-paste crust made oval or round in shape, the interior of which is filled with delicately flavoured ragouts of fish, lobster, oyster, etc., meat, veal, rabbit, and sweetbread or chicken. This dish is always served hot. For other fillings *see* Bouchées.

- Vol-au-Vent à la Chambord.**—Small fish quenelles, mushrooms and truffles heated up in velouté sauce, and filled into vol-au-vent cases.
 — **à la Duchesse.**—Boned boiled fowl, cut up small, with mushrooms and truffles, heated in suprême sauce, and filled into vol-au-vent cases.
 — **à la Financière.**—A brown stew of sweetbread, truffles, cocks' combs, kernels, small chicken quenelles, mushrooms and stoned olives, dressed in vol-au-vent.
 — **à la Toulouse.**—A white stew of small chicken quenelles, truffles, mushrooms and veal fillets, dressed in vol-au-vent.

Coquilles, etc.

Coquilles are scallop shells, filled with coarsely minced meats, etc., baked in the oven to brown the surface.

- Coquilles de Volaille truffée.**—Chicken fillets minced and mixed with truffle and white sauce, baked in shells.
 — **de Champignons.**—Mushroom and white sauce baked in shells.
 — **de Cerveille de Veau.**—Calf's brain and white sauce baked in shells.
 — **de Perdreau.**—Partridge fillets baked in shells.
 — **de poulet à la Cardinal.**—Minced chicken and crayfish tails baked in shells.
 — **de Ris de Veau.**—Sweetbread stew baked in shells.
 — **de Truffles.**—Sliced truffles, with brown sauce baked in shells.

Croustades or Cassolettes.

Croustades are oval or spherical shapes of baked or fried paste, bread, rice or potato crusts, which are filled with minced or delicate ragouts of meat or game.

- Croustades aux huîtres.**—Oyster croustade filled with poached oysters, mushroom heads, sliced truffles, and velouté sauce.
- **de gibier à la Vatel** (Game Croustade, Vatel Style).—Stewed fillets of game, richly flavoured with chopped truffles and mushrooms, served in fried bread croustades.
- **à l'Impériale.**—Baked rice croustade filled with a ragout of chicken fillets, foie-gras, mushrooms and truffles (suprême sauce).
- **de Macaroni.**—Macaroni croustade filled with cooked macaroni, ham cut in dice, cheese and tomato sauce.
- **de volailles à la Périgueux** (Chicken Croustade, Périgord Style).—Stewed fillets of chicken with truffles and brown sauce, baked in paste crust cases.
- **à la Périgourdine.**—Fried rice croustade filled with small game quenelles, slices of sweetbread, cocks' combs, kernels and truffles; sauce, madère.
- **à la Richelieu.**—Baked paste croustade filled with small chicken quenelles, poached and fried, mushrooms, and truffle sauce.
- **de Venaison** (Venison Croustade).—Stewed fillets of venison baked in paste crust cases.

Crepinettes and Andouillettes.

Crepinettes are small square-shaped meat mixtures, wrapped in pig's caul, egged, crumbed, and fried in clarified butter or dripping.

Andouillettes are made similarly to crepinettes, but, in place of being crumbed and fried, are braised in butter and served in paper cases.

Crepinettes de Volaille truffée.—Chicken and truffle crepinettes.

- **de Faisan.**—Pheasant crepinettes.
- **de Lièvre.**—Hare crepinettes.
- **de Levraut.**—Wild rabbit crepinettes.
- **de Perdreau truffée.**—Partridge and truffle crepinettes.
- **de Pluvier.**—Plover crepinettes.

Andouillettes de Gibier.—Game andouillettes.

- **à la Romaine.**—Minced chicken, mushroom, truffle, cheese, and meat glaze, made into salpicon, shaped oval, wrapped in caul and braised; served with truffle sauce.

Cromesquis.

Cromesquis or kromeskis are small rolls of savoury preparations called salpicon, which are rolled in thin

slices of bacon, dipped in frying batter, and fried in hot lard or other fat ; garnished with fried parsley.

Cromesquis au Jambon.—Little rolls or cork shapes of minced ham, mushroom and truffle, made up in salpicon with madère sauce, rolled up in bacon, dipped in batter, and fried in deep fat.

- **d'écrevisses.**—Crayfish kromeskis.
- **de gibier.**—Game kromeskis.
- **de homard.**—Lobster kromeskis.
- **aux huîtres.**—Oyster kromeskis.
- **de pied de porc.**—Pig's feet kromeskis.
- **de pluvier.**—Plover kromeskis.
- **à la Russe** (Russian Kromeskis).—These consist of minced chicken, ham or tongue, truffles and mushrooms.
- **de volaille.**—Chicken kromeskis.

Croquettes.

Croquette is the name given to oval, round, ball, cutlet, or cork shapes of minced meats, fish, poultry or game. These shapes are egged, crumbed, and fried in clarified butter or dripping.

Croquettes de volaille.—Chicken croquettes.

- **de foie-gras.**—Goose liver croquettes.
- **de Gibier aux truffes.**—Game croquettes with truffles.
- **de perdreau.**—Partridge croquettes.
- **de riz au salpicon.**—Cooked rice and minced chicken, ham, etc., made into croquettes and fried.
- **de Rognons de Veau.**—Calf's kidney croquettes.
- **de Veau.**—Veal croquettes.

Friandines.

These are made of puff paste, rolled out thinly with a 2-inch fluted round cutter ; a portion of prepared mince or salpicon of meat or game, etc., is placed in the centre of each round ; this is covered with a round of paste, egged, dipped in crushed vermicelli, and fried in clarified butter, lard, or dripping.

Friandines de volaille.—Chicken friandines.

- **de foie-gras.**—Goose liver friandines.
- **de gibier.**—Game friandines.
- **de homard.**—Lobster friandines.
- **aux huîtres.**—Oyster friandines.
- **de poisson.**—Fish friandines.
- **de ris de veau.**—Sweetbread friandines.

Fritured'huîtres (Fried Oysters).—Poached oysters, bearded and drained, dipped in batter, fried in boiling lard, and served with fried parsley.

Petites Caisses.

Caisses are small round or oval-shaped pastry crust, paper, china or silver cases. These are filled with certain savoury mixtures.

Petites caisses de Ris de Veau.—Braised sweet-bread in cases.

— **de Champignons farcis.**—Stuffed mushrooms in cases.

— **de Foie-Gras aux truffes.**—Goose liver truffled in cases.

— **à la Henri IV.**—Chicken soufflé mixture baked in cases, with mushroom head on top of each.

— **de Moelle.**—Braised marrow fat in cases.

Petits Pâtés aux Huîtres.—Small oyster patties.

— **aux Alouettes.**—Small lark patties.

— **aux Cailles.**—Small quail patties.

— **à la Joinville.**—Small patties filled with lobster, chicken and truffle.

Petits Pains or Darioles.

Pains or darioles are made with certain kinds of preparation forcemeat, which are placed in suitable small buttered moulds, and poached in the oven; usually served with rich white or brown sauces. Pains are made in plain and darioles in fluted moulds.

Petits Pains de Cailles.—Small darioles of quail forcemeat; truffle sauce.

— **de Foie-Gras.**—Small goose liver and truffle timbales; madère sauce.

Petits Soufflés de Poisson en caisses.—Small fish soufflés baked in china or paper cases.

— **de Volaille à la Crème.**—Chicken cream soufflés baked in china or paper cases.

Pilau or Pillaw à l'Indienne.

Braised, boned, and stuffed fowl, cut into small slices, dressed with minced fried onions, mangoes, on small rice shapes; curry sauce.

Pilau à la Turquie.—Minced chicken and ham with savoury rice, seasoned with savoury herbs and sherry wine.

Rissoles.

These are small half-moon shapes of short crust or puff paste, filled with prepared minced fish, meat or game, egged, crumbed, and fried in clarified butter, dripping, or lard; they are garnished with fresh or fried parsley.

Rissoles à la Russe (Russian Rissoles).—Filling: salpicon of minced chicken, tongue, ham, and mushrooms.

Rissoles à la Moelle de Bœuf.—Rissoles of beef marrow.

- **de Bécasse aux truffes.**—Snipe rissoles with truffles.
- **à la Chasseur.**—Venison rissoles.
- **de Foie-Gras.**—Goose liver rissoles.
- **de Gibier.**—Game rissoles.
- **à la Hollandaise.**—Oyster and truffle rissoles.
- **de Homard.**—Lobster rissoles.
- **aux Huîtres.**—Oyster rissoles.
- **de Ris de Veau.**—Sweetbread rissoles.
- **de Volaille à l'Indienne.**—Curried fowl rissoles.

Ravioles.

Ravioles à la Napolitaine (Neapolitan Ravioles).

—These are very small round flat patties made of nouille paste, and filled with a mixture of grated parmesan cheese, yolks of eggs, and cayenne, poached in stock or baked in the oven, and served with tomato sauce.

Timbales and Darioles.

The word *timbale* means a cup, bowl, or beaker, but in cookery it is applied to certain kinds of light fish, meat, or game soufflés, cooked in cup- or timbale-shaped moulds, either baked or poached. The moulds are frequently lined with a thin paste, nouille or short crust, or with cooked macaroni.

Timbale de Cailles.—Quail timbale.

- **de Gibier.**—Game timbale.
- **de Perdreau.**—Partridge timbale.
- **à la Talleyrand.**—Forcemeat and ox-tongue timbale.

Cassolettes à la Montglas.—Cornucopian shapes of puff paste, baked and filled with braised lamb's breads, cut in dice, mushrooms and truffles, with allemande sauce.

BŒUF—BEEF.

Cervelle de Bœuf (Ox-Brains) en Matelote.—Stewed in red wine sauce with braised button onions.

- **frite** (Fried).—Blanched, cut into pieces, egged and crumbed, or dipped in frying batter and fried.
- **au gratin** (Baked).—Blanched, placed in a buttered dish, sauced over, breaded, and baked in the oven.

Châteaubriand.—Double fillet, cut very thick, and generally boiled or grilled.

- **à la Béarnaise.**—Basted with sweet oil and broiled; served with béarnaise sauce.
- **à la Chipolata.**—Grilled; garnished with braised chestnuts, fried pieces of sausages, and mushroom heads; tomato sauce.

- Châteaubriand à la Cordon Rouge.**—Basted with oiled butter, seasoned, sprinkled with finely chopped ham and fresh breadcrumbs, and broiled; garnished with sliced truffles, brussels sprouts, and small stuffed tomatoes; demi-glaze sauce.
- **à la Grecque.**—Grilled; garnished with fried egg-plants (aubergines); madère sauce with chopped parsley.
- **à la Hôtelière.**—Grilled; sauced over with suprême sauce and a few drops of dissolved meat glaze.
- **à la Lombarde.**—Grilled; garnished with stuffed, baked tomatoes; madère sauce.
- **à la Marquise.**—Broiled in butter; garnished with artichoke bottoms, filled with small stuffed lettuce.
- **à la Marseillaise.**—Broiled; surrounded with groups of glazed carrots, button onions, and small pieces of fried calf's feet; bordelaise sauce.
- **à la Rosny.**—Broiled in butter; served with fried slices of cucumber and poivrade sauce.
- **à la Véron.**—Stuffed from the side with chopped blanched beef-marrow and savoury herbs, basted with sweet oil and grilled; served with echalote sauce.

Beef Steak or Small Rump Steak.

- Beef Steak à la Bardoux.**—Steaks cut rather thin, dipped in oiled butter rolled in a mixture of fresh breadcrumbs, chopped beef-marrow and parsley, salt and pepper, fried briskly and served with brown herb sauce.
- **à la Brisse.**—Slightly marinated and broiled; served with richly spiced tomato sauce, surrounded with small turnip timbales.
- **à la Godard.**—Grilled; garnished with sliced sweetbreads, mushroom heads, quarters of artichoke bottom, and truffles; demi-glaze sauce.
- **à la Soyer.**—Thickly cut steaks, dipped in oiled butter, sprinkled with breadcrumbs, finely chopped chives, parsley and seasoning, and broiled; sauce fines herbes.
- **Suédois.**—Small steaks cut from rump, seasoned, and cooked in butter; dressed with onion, finely cut and fried, and garnished with sauté potatoes.
- **à la Turinoise.**—Grilled; garnished with small nouilles timbales; tomato sauce.

Entrecôtes—Sirloin Steaks.

- Entrecôtes à la Béarnaise.**—Grilled; served with béarnaise sauce.

- Entrecôtes au beurre d'Anchois.**—Grilled ; with anchovy butter.
- **à la Bordelaise.**—With bordelaise sauce.
- **à la Maître d'Hôtel.**—Broiled ; with maître d'hôtel butter.
- **à la Moelle.**—Broiled ; with blanched and grilled slices of beef marrow.
- **à la Montagné.**—Grilled ; garnished with small stuffed tomatoes, and artichoke bottoms filled with tossed mushrooms.
- **à la Nicolas.**—Broiled in butter ; dressed in casserole, with whole truffles and slices of foie-gras.
- **à la Parisienne.**—Broiled or grilled ; spread over with crushed shallot and chopped parsley, lemon juice and meat glaze, and garnished with marble-shaped fried potatoes.
- **aux Pommes soufflées.**—With parsley butter, garnished with puff or soufflé potatoes.
- **à la Rockaway.**—Grilled ; served with fried onion rings and grated horseradish.

NOTE.—For other kinds of dressing and garnish, see Fillets and Tournedos.

Filets, etc.—Filets.

Filets mignons, or cœurs de filets de bœuf, are rather smaller than ordinary filets, and more closely trimmed than the former. Faux-filet is the name given to filets cut from other parts, such as rump, sirloin, or the rib of beef. All these names are intended to be included under the above heading, the mode of cooking being exactly the same as for ordinary filets.

When no special sauce is quoted, demi-glaze or plain gravy should be poured round the base of the dish.

- Filets de Bœuf à l'Andalouse.**—Larded and braised ; garnished with glazed chestnuts, braised cabbage-lettuces and tomatoes.
- **à l'Athénienne.**—Larded and braised ; served with fried, sliced egg-plants ; madère sauce.
- **au beurre d'Anchois.**—Broiled or grilled ; with anchovy butter.
- **à la Béarnaise.**—Broiled or grilled ; with béarnaise sauce on filets, and demi-glaze round them.
- **à la Bordelaise.**—Grilled or broiled ; with beef-marrow and bordelaise sauce.
- **aux Champignons.**—With sliced mushrooms and brown sauce.
- **à la Claremont.**—Larded and braised ; served with braised cucumber and tomatoes, and small

stuffed onions glazed ; béarnaise and demi-glace sauces.

Filets de Bœuf à la Dauphine. — Larded and grilled ; garnished with fried cocks' combs, sliced truffles ; périgieux sauce.

— **aux fines herbes.** — Grilled or broiled ; with brown savoury herb sauce.

— **à la Garfield.** — Larded and grilled ; served with finely cut julienne strips of ham, tongue, truffles and mushrooms ; poivrade sauce.

— **à la Gouffé.** — Larded and fried ; garnished with small beef-marrow toasts ; demi-glace sauce.

— **à la Jardinière.** — Grilled ; garnished with groups of spring vegetables.

— **à la Maître d'Hôtel.** — Grilled ; with parsley butter.

— **au Malaga.** — Barded and braised ; dressed with madère or Marsala wine sauce ; garnished with potato croquets done up in the shape of grapes, with nouille paste stalks inserted, and fried.

— **à la Marinade.** — Larded and marinated in vinegar wine and herbs ; grilled or braised ; poivrade sauce.

— **à la Mirabeau.** — Broiled ; garnished with fried eggs, tarragon leaves, and anchovy fillets on fillets of beef ; group of truffles and champignons around dish ; madère sauce.

— **Moscovite.** — Larded ; placed in Rhine wine marinade, and braised or sautéed ; served with madère sauce, and garnished with chopped and rolled almonds.

— **aux Olives farcies.** — Grilled ; with stuffed olives.

— **à la Palmeritaine.** — Larded and broiled, and garnished with stuffed aubergines and mashed potatoes.

— **à la Polonaise.** — Finely chopped lean beef and chopped suet, seasoned, and shaped like fillets ; egged, crumbed, and fried in butter ; garnished with small rounds of fried potatoes ; demi-glace sauce.

— **à la Provençale.** — Grilled ; garnished with stuffed mushrooms and tomatoes ; demi-glace or madère sauce.

— **à la Sicilienne.** — Grilled ; served with rings of fried onion ; sauce, madère.

— **à la Sigurd.** — Larded fillet of beef, marinated in madère, and braised ; garnished with small potato cassolettes filled with asparagus point purée, sautéed artichoke bottoms cut in dice, chestnut croquettes, and mushroom heads.

— **aux truffes.** — Broiled or grilled ; served with brown sauce containing sliced truffles.

Filets de Bœuf à la Thérapéïa. — Broiled ; dressed on a bed of mushroom purée, sprinkled with finely chopped herbs, garnished with olive-shaped fried potatoes and truffles, sauced over with nut-brown butter and Worcester sauce.

— **à la Toreador.**—Grilled, rather underdone ; garnished with sautéed fresh mushrooms and Spanish pimentos ; tomato sauce.

— **à la Viennoise.**—Fillet or other tender lean beef chopped finely and shaped into small filets, fried in butter, garnished with onion purée and fried onion rings ; brown sauce.

— **à la Wellington.**—Tossed in butter over a brisk fire, cooled and wrapped carefully in thinly rolled-out puff paste, with a layer of " fines herbes " spread over the filets ; brush over the paste with egg-yolk and bake in moderate oven 10 to 15 minutes ; dress on potato purée (socle), garnish with green peas, French beans, truffles, and potatoes cut in cubes and tossed in butter.

Tournedos de Bœuf. — Small filets of beef, trimmed into oval shapes, weighing about two ounces. They are usually dressed on croûtons of fried bread. *Unless otherwise stated, all tournedos are to be broiled or tossed in butter over a fairly quick fire.*

— **à l'Arlésienne.**—Tournedos dressed on croûtons, sauced over with demi-glace containing julienne strips of celery.

— **à l'Alexandra.**—Larded, braised and glazed ; dressed on croûtons with slice of truffle on each ; garnished with quarters of artichokes ; sauce péri-gueux.

— **à l'Armand.**—Grilled, dressed on fried bread croûtons covered with foie-gras purée ; garnished with soufflé potatoes and slices of truffles ; sauce, bordelaise.

— **braisés au Céleri.**—Larded filets of beef braised with celery, and finished in rich brown sauce ; dressed on croûtons in a circle, with celery in centre.

— **à la Chasseur.**—Slightly marinated, fried in butter, and served with chasseur sauce.

— **à la Colbert.**—Fried in equal parts of sweet oil and butter, dished up in circle, centre of dish filled with small rounds of fried potatoes ; eschalot sauce reduced with sherry wine.

— **à la Drexel.**—Grilled, dressed on fried bread croûtons coated with béarnaise sauce, border of each fillet garnished with tomato purée, slice of truffle in centre, and dish surrounded with straw potatoes (pommes pailles).

- Tournedos de Bœuf à l'Elysée.**—Slice of braised sweetbread and mushroom head on each tournedo, with a border of béarnaise sauce.
- **à l'Empress.**—Broiled in butter, dressed on fried bread croûtons, with half a grilled tomato and a small piece of grilled marrow on each; garnished with asparagus points and noisette potatoes; sauce, périgieux.
- **à la Favorite.**—Grilled, dressed on croûtons, with slice of foie-gras; garnished with truffles and asparagus points; sauce, madère.
- **à la Gabrielle.**—Sautéed, dressed on rounds of puff pastry of similar size, covered with light chicken purée; garnished with truffles, green peas, and straw potatoes; sauce, béarnaise and demi-glace.
- **à la Grand Hôtel.**—Grilled, dressed on croûtons of rice of same size, slices of foie-gras and asparagus points; sauce, madère.
- **à la Helder.**—Broiled in butter, dressed on croûtons, with béarnaise sauce as border of each tournedo, and tomato purée in centre; surrounded with noisette potatoes.
- **MacMahon.**—Grilled, garnished with slices of truffles, flageolets, and château potatoes; sauce, madère.
- **Menagère.**—Tournedos dressed on a border of duchess potato (purée), centre filled with braised carrots and turnips (olive shape), button onions, and noisette potatoes; sauce, demi-glace.
- **à la Mercédes.**—Coated with artichoke purée and mushroom heads; sauce, demi-glace or madère.
- **Meridionale.**—Grilled, garnished with sorrel, stuffed tomatoes, green peas, and cépes; plain gravy.
- **à la Mireille.**—Tournedos dressed on croûtons of brioche paste; garnished with asparagus points; sauce tomate.
- **Mikado.**—Grilled and garnished with half a stuffed and baked tomato on each tournedo; sauce, madère.
- **à la Monaco.**—Tournedos dressed on bread croûtons spread with foie-gras farce; garnished with mushroom heads and slices of tongue; demi-glace sauce.
- **Montmorency.**—Tournedos placed on rice croûtons; garnished with artichoke bottoms filled with asparagus points; plain gravy.
- **Monte Carlo.**—Garnished with slice of foie-gras and truffle on top of each, and dish surrounded with fried slices of sweetbread and fried brain; sauce, madère.

- Tournedos de Bœuf à la Nelson.** — Par-fried tournedos, finished in casserole, with braised button onions, demi-glace or madère sauce, and dice of fried potatoes.
- **à la Nesselrode.** — Garnished with chestnut purée, potato chips, sauced round with demi-glace.
 - **à la Niçoise.** — Sautéed beef fillets dressed on croûtons; garnished with small French beans and small tossed tomatoes; sauce, demi-glace.
 - **à l'Orsay.** — Tournedos dressed on croûtons, garnished with stoned olives, mushrooms, and château potatoes; sauce, madère.
 - **Othello.** — Poached or fried egg on each tournedo, with périgieux sauce.
 - **à la Parisienne.** — Broiled, with a garnish of asparagus points, noisette potatoes, and béarnaise sauce.
 - **Piémontaise.** — Tournedos dressed on croûtons, garnished with small timbales of rice mixed with chopped truffles, with mushroom head on each; sauce, demi-glace.
 - **Pompadour.** — Tournedos spread with tomato purée, with a slice of fried ham and a slice of truffle on top of each; clear gravy.
 - **Prince Murat.** — Small fillets of beef and slices of raw foie-gras, of similar size, broiled separately, dressed together on bread croûtons; garnished with turned Spanish olives, stuffed with farce de champignons and olive-shaped potatoes baked in butter; sauced over with tomato and madère blended sauce.
 - **à la Quirinal.** — Tournedos dressed on croûtons, spread with duralle or champignon purée; garnished with straw potatoes; sauce, madère.
 - **à la Rachel.** — Tournedos dressed on artichoke bottoms, sauced over with beef marrow sauce (moelle).
 - **à la Riche.** — Artichoke bottoms, filled with green peas, placed on each tournedo, with a slice of truffle on top; sauce, chorrón.
 - **Savoisienne.** — Braised tournedos done in casserole, with demi-glace sauce, small button onions, champignons, green peas, and château potatoes.
 - **à la Scribe.** — Tournedos dressed on croûtons of rice spread over with foie-gras purée; sauce, madère.
 - **Strasbourggeoise.** — Slice of braised foie-gras and a slice of smoked sausage on each tournedo; sauce, madère.
 - **à la Thiers.** — Pre-fried tournedos finished in casserole, with braised button onions, slices of truffles, stoned olives, and brown sauce flavoured with sauterne.

Tournedos de Bœuf à la Troia.—Grilled tournedos with anchovy fillet and slice of truffle on top of each; when cold enclosed in brioche paste and baked in a quick oven; served with *madère* sauce, containing finely cut strips of truffle.

— **La Vallière.**—Sautéed and dressed on *croûtons*, coated with *demi-glace* sauce, containing *julienne* strips of truffle, mushrooms and tongue.

Beignets de Bœuf à la Minute.—Cold roast beef cut in strips, seasoned, dipped in frying batter, and fried in deep fat.

Bœuf sauté à la Bourgeoise.—Coarsely minced broiled beef with braised button onions; brown sauce.

— **à la Flamande.**—Braised pieces of rump of beef; garnished with stuffed spring cabbages; brown sauce.

Carbonade à la Flamande.—Thin slices of lean beef stewed in casserole, in rich brown sauce, with minced onions, neatly shaped plain boiled potatoes placed on top of stew; served in casserole.

Croquettes de Bœuf à l'Anglaise(Beef Croquettes).—Finely minced cooked beef, made into square, cork, cutlet, or ball shapes, egged, crumbed, and fried.

— **à l'Italienne.**—Fried beef croquettes with Italian sauce.

Culottes de Bœuf, Maintenon.—Braised beef cut in slices and dressed in pyramids; garnished with small timbales of *nouilles*; seasoned with *soubise* and duchess potatoes; sauce, *demi-glace*.

Fricot de Bœuf à la Charles X.—Braised rump steak, when cold cut into strips; egged, crumbed, and fried; served with a brown *eschalot* sauce.

— **à l'Indienne.**—Curried beef stew, served with boiled rice.

— **à l'Irlandaise.**—Stewed beef with potatoes cut in cubes, and onions; brown sauce.

Goulasch de Bœuf.—Lean beef cut in dice shapes and tossed in butter; mixed with dice-shaped potatoes; seasoned with paprika and finished in brown sauce.

— **à la Herzégovine.**—Sauté of beef, sliced finely, and fried onions; tomato sauce and claret flavour; seasoned with salt and paprika; garnished with small rounds of fried potatoes.

— **à la Polonaise.**—Sliced beef, stewed, with fried bacon and potato cut in dice; seasoned with Hungarian red pepper.

Hâchis de Bœuf à la Française.—Sliced cold beef braised in butter and finely chopped onions, finished in brown sauce and chopped parsley.

— **à l'Anglaise.**—Minced or hashed beef with poached eggs; garnished with fried bread sippets.

Langue de Bœuf.—Ox-Tongue.

- **à la Flamande.**—Braised ox-tongue, garnished with groups of cooked carrots, turnips, green peas, French beans, and braised spring cabbage, sauced over with brown sauce.
- **fumée aux petits pois.**—Smoked, braised ox-tongue with green peas.
- **au gratin** (Baked Ox-Tongue).—Sliced boiled ox-tongue dressed on a buttered baking dish, with a mixture of brown sauce, breadcrumbs, chopped shallots, parsley and mushrooms, yolks of eggs, and fresh butter, baked in a quick oven, and served on the dish it is baked on.
- **à l'Indienne.**—Curried ox-tongue with boiled rice.
- **à la Napolitaine.**—Braised ox-tongue, with stewed macaroni, tomato purée, and parmesan cheese.
- **au Parmesan.**—Boiled ox-tongue sliced, arranged on a gratin dish, with a mixture of white sauce, grated parmesan cheese, breadcrumbs, chopped shallots, and fresh butter, baked in a quick oven.
- **à la Robert.**—Stewed ox-tongue with brown onion sauce.
- **à la Romaine.**—Braised pickled ox-tongue, served with a sauce composed of espagnole sauce, white wine, blanched currants, sultanas, Italian pine-seeds (pignolis), flavoured with chilli vinegar and castor sugar.

Miroton de Bœuf.—Sliced cooked beef broiled in butter and chopped onions, and stewed in brown sauce.

Noix de Bœuf à la Bourgeoise.—Braised piece of kernel or cushion of beef larded, finished in a richly flavoured brown sauce with a little tomato purée, garnished with braised carrots and button onions.

— **à l'étouffade.**—Kernel of beef with brown sauce, stewed in the oven.

Olives de Bœuf à l'Anglaise.—Thin slices of rump steak spread over with suet stuffing, rolled and braised, served with richly flavoured brown sauce, chopped parsley, and thin slices of fried bacon.

Oreilles de Bœuf à la Sainte-Menéhould.—Boiled pickled ox-ears, when cold dipped in batter and fried in deep fat.

Paupiettes de Bœuf à la Richelieu.—Sliced fillets of beef spread with forcemeat, rolled and braised; garnished with forcemeat quenelles, truffles, mushrooms; served with Richelieu sauce.

Palais de Bœuf au gratin.—Braised ox-palates prepared and baked in gratin style.

— **grillés.**—Pickled ox-palates egged and crumbed, dipped in oiled butter and grilled, served with a piquant tomato sauce.

— **à l'Indienne.**—Curried ox-palate, with boiled rice.

— **à l'Italienne.**—Stewed ox-palates dished up in a circle with fried bread croûtons; Italian sauce.

— **aux Macaronis.**—Braised ox-palates with macaroni.

— **à l'Orly.**—Stewed ox-palate; when cold spread with forcemeat mixed with savoury herbs, rolled, coated with white sauce, egged, crumbed, and fried; served with tomato sauce.

— **à la Ravigote.**—Stewed ox-palates dressed in a border of fried bread, sauced over with ravigote sauce.

Poitrine de Bœuf frite à la Sainte-Menéhould.—Boned and braised breast of beef cut into slices, egged, crumbed, and fried in deep fat.

Queue de Bœuf, braisée aux Olives.—Braised ox-tail with turned olives and brown sauce.

— **aux Haricots Verts.**—Stewed ox-tail, garnished with French beans.

— **à la Hotch-potch.**—Hotch-potch ox-tail stew, garnished with glazed carrots and small onions (a national Scotch dish).

— **aux Petits Pois.**—Stewed ox-tail, with green peas in centre of dish.

Haricots de Queue de Bœuf.—Stewed ox-tail, with braised carrots and turnips neatly shaped, small onions, and white haricot beans.

VEAU—VEAL.

Ballotine de Veau farcie.—Stuffed rolled breast of veal, braised; served with demi-glace sauce.

Blanquette de Veau à l'Allemande.—Fillet or breast of veal with sliced mushrooms stewed in white sauce.

— **aux concombres.**—Stewed veal in white sauce with cubes of braised cucumber.

— **à l'Indienne.**—Stewed veal in white sauce flavoured with curry; served in border of rice.

— **à la Poulette.**—Stewed veal with sliced mushrooms in white sauce with finely chopped parsley.

— **aux truffes.**—Stewed veal in white sauce with sliced truffles.

Carré de Veau piqué aux petits pois.—Neck of veal larded and braised, with green peas.

— **piqué à la Crème Aigre.**—Braised larded neck of veal with sour cream sauce.

— **à la Purée de Tomate.**—Braised neck of veal with tomato sauce.

Côtes et Côtelettes de Veau (Veal cutlets).—Côtes or cutlets of veal should be cut from the neck or loin; cutlets, however, should be trimmed with the bone left on, and in consequence can only be obtained from the neck.

— **à l'Allemande.**—Breaded veal cutlets fried in butter, dressed round potato purée; sauce, demi-glace.

— **à l'Anglaise.**—Breaded veal cutlets grilled; garnished with potatoes fried or tossed in butter.

— **en Belle Vue.**—Fillets or cutlets of veal cooked and set in aspic, coated with chaudfroid sauce; garnished with truffles and jardinière.

— **à la Bordelaise.**—Broiled veal cutlets, dished up on fried bread croûtons with stewed cêpes in centre; sauce, bordelaise.

— **à la Chicorée.**—Broiled veal cutlets with mashed chicory.

— **à la Cracovie.**—Broiled veal cutlets larded with strips of anchovy fillets; sauce, madère.

— **en Crêpinettes.**—Veal cutlets wrapped in pig's caul, egged, crumbed, and fried; demi-glace or plain gravy.

— **à la Dauphine.**—Veal cutlets stuffed with chopped tongue and truffles; garnished with potato croquettes; périgieux sauce.

— **à la Demi-glace.**—Veal cutlets fried or grilled; served with brown, i.e., demi-glace, sauce.

— **à la Dreux.**—Broiled veal cutlets larded with tongue, streaky bacon, and pickled gherkins; served with a garniture of sliced mushrooms and sweetbread; sauce, tomate.

— **aux épinards.**—Broiled veal cutlets with mashed spinach.

— **à l'Ecarlate.**—Plain broiled veal cutlets dressed alternately with heart-shaped slices of ox-tongue; sauce, tomate.

— **grillées.**—Plain grilled veal cutlets

— **à l'Italienne.**—Plain broiled veal cutlets with Italian sauce.

— **à la Lorgnette.**—Egged, crumbed, and fried veal cutlets; garnished with rings of onions dipped in milk and flour, and fried in clarified butter.

Côtes et Côtelettes de Veau à la Maître d'Hôtel.

- Plain broiled veal cutlets served with maître d'hôtel butter.
- **à la Maréchal.**—Egged and cheese-crumbed veal cutlets fried ; served with bigarade sauce.
- **à la Milanaise.**—Veal cutlets garnished with macaroni, stewed in tomato sauce and parmesan cheese.
- **au naturel.**—Plain broiled or grilled veal cutlets.
- **panées.**—Breaded and fried veal cutlets.
- **en papillotes.**—Stuffed veal cutlets braised, served in paper cases.
- **à la Parjarski.**—Cutlet shapes of minced veal, egged, crumbed, and fried ; sauce, demi-glace and tomato.
- **à la Parma.**—Veal cutlets egged and crumbed in grated parmesan cheese, and fried ; tomato or demi-glace sauce.
- **à la Prusse.**—Veal cutlets spread with a mixture of truffles and finely chopped shallots braised.
- **à la Reine.**—Veal cutlets egged and crumbed, broiled in butter ; served with demi-glace sauce, truffles, and preserved mushrooms.
- **sautées au beurre.**—Veal cutlets broiled in butter ; served with plain gravy.
- **à la Singarat.**—Veal cutlets larded with small strips of smoked ox-tongue, and braised.
- **à la Soubise.**—Egged, crumbed, and fried veal cutlets ; served with white onion purée.
- **à la Saint-Cloud.**—Veal cutlets larded with strips of truffles, broiled in fresh butter, and garnished with forcemeat quenelles ; sauce, allemande.
- **à la Zingara.**—Fried veal cutlets dished up alternately with cutlet-shaped slices of broiled ham ; sauce, madère.

Cervelle de Veau.—Calf's brain.

- **au beignets.**—Calf's brain fritters.
- **au beurre noir.**—Poached calf's brain ; served with nut-brown butter.
- **à la Demi-glace.**—Calf's brain cooked in brown sauce.
- **à la Financière.**—Boiled calf's brain with a rich financière sauce and garniture.
- **friture or frites.**—Fried calf's brain.
- **au gratin.**—Calf's brain prepared with white sauce, dressed on dish, and browned in oven.
- **aux huîtres.**—Calf's brain stewed with oysters and chopped parsley.
- **à la Milanaise.**—Fried calf's brain served with macaroni and tomato sauce ; garnished with ham, tongue, finely-shredded mushrooms, and truffles.

Cervelle de Veau à la Ravigote. — Fried calf's brain with savoury herb sauce.

— **à la Tartare.** — Fried calf's brain served with tartare sauce.

Soufflé de Cervelle de Veau. — Calf's brain soufflé baked in paper cases or shells.

Escalopes de Veau are fillets of veal cut into cutlet, round, oval, or heart shapes, flattened and trimmed, seasoned, egged, crumbed, and fried in butter.

— **aux asperges.** — With stewed asparagus points.

— **aux épinards.** — With spinach as garnish.

— **à la Holstein.** — Garnished with slices of hard-boiled egg, anchovy fillets, gherkins, and capers.

— **au jambon.** — With fried or broiled slices of ham.

— **à la Périgord.** — Larded with truffles and bacon, and fried; served with madère sauce.

— **aux petits pois.** — With green peas.

— **à la Savoisienne.** — Dressed in the centre of a border of small savoury rice timbales; sauce, demi-glace and tomato.

— **à la Tomate.** — Served with tomato purée.

— **à la Viennoise.** — Served with brown sauce; garnished with gherkins, olives, capers, fillets of anchovies, and hard-boiled egg.

Foie de Veau. — Calf's Liver.

— **sauté à l'Allemande.** — Sliced calf's liver tossed in butter, with brown savoury sauce.

— **à l'Anglaise.** — Fried calf's liver with slices of bacon and brown sauce.

— **à la Bourgeoise.** — Slices of calf's liver larded and braised; garnished with braised carrots and button onions; sauce, demi-glace.

— **braisé à l'Italienne.** — Braised calf's liver with brown sauce containing tomato purée, chopped shallots, and mushrooms.

— **pané.** — Breaded calf's liver fried.

— **piqué.** — Larded calf's liver, braised.

— **rôti.** — Roast calf's liver.

— **sauté, sauce piquante.** — Stewed or tossed calf's liver with piquante sauce.

— **frit à la Tomate.** — Fried calf's liver with tomato sauce.

Quenelles de Foie de Veau. — Calf's liver quenelles poached and served with brown sauce.

Fricandeau de Veau aux Champignons. — Served with stewed mushrooms.

— **à la Macédoine.** — Larded and braised cushion piece of veal; garnished with fancifully cut vegetables called *macédoine de légumes*.

- Fricandeau de Veau au naturel.**—Braised and served with plain gravy.
- **à la Régence.**—Larded, braised, and glazed with its own gravy reduced; garnished with veal quenelles, slices of sweetbread, mushrooms and truffles; sauce, *madère*.
- **à la Tomate.**—Served with stewed tomatoes and tomato sauce.
- Fricandelles de Veau, Sauce Tomate.**—Small veal forcemeat dumplings, boiled, drained, and when cold egged, crumbed, and fried; served with tomato sauce.
- **au gratin.**—Veal forcemeat dumplings boiled, placed in a buttered dish, covered with white sauce and breadcrumbs; browned in the oven.
- Filets de Veau à la Béchamel.**—Fillets of veal boiled and stewed in béchamel sauce.
- **à la Française.**—Braised fillets of veal, served with a brown sauce, blended with tomato *purée*.
- **farei à la Française.**—Larded fillets of veal stuffed and rolled, and braised; served with brown sauce and marble-shaped fried potatoes.
- **aux Haricots Verts.**—Broiled fillets of veal with French beans.
- **à la Milanaise.**—Fried fillets of veal, garnished with stewed macaroni mixed with white sauce, parmesan cheese, and finely shredded ox-tongue; tomato sauce.
- **à l'Oseille.**—Small veal fillets broiled, and served with sorrel *purée*.
- **à la Purée de Concombres.**—Broiled fillets of veal with mashed cucumber.
- **rôti aux Pommes Pailles.**—Roast fillet of veal larded; garnished with very finely cut strips of fried potatoes.
- **à la Talleyrand.**—Small circular or oval slices of veal fillets fried in butter, and finished by cooking in a cream sauce flavoured with lemon juice and shallots, and enriched with egg-yolks.
- Fricassée de Veau à l'Anglaise.**—Stewed veal in white sauce with sliced preserved mushrooms; served with thin slices of fried bacon.
- **à l'Allemande.**—Stewed pieces of breast of veal in white sauce, garnished with small quenelles, crayfish tails, asparagus, and sprigs of cauliflower.
- Gâteau de Veau aux truffes.**—Savoury veal cake baked and served with truffle sauce.
- **au bain-marie.**—Veal cake poached or steamed; served with white sauce.
- Goulache de Veau à la Hongroise.**—Finely cut broiled veal with pepper sauce.

Grenadins de Veau.—Larded veal fillets (collops) broiled or braised.

— **aux épinards.**—With spinach purée.

— **à la Fermière.**—Garnished with groups of cooked carrots, lettuce, cauliflower, and small round fried potatoes; sauce, demi-glace.

— **aux petits pois.**—With green peas.

— **à la Tomate.**—With tomato sauce, or garnished with fried tomatoes.

Timbales de Godiveau.—A kind of small pudding made of veal forcemeat, steamed; served with white sauce.

Haricot de Veau à l'Anglaise.—Stewed pieces of neck of veal, with braised button onions, green peas, carrots and turnips; brown sauce.

Hâchis de Veau.—Minced veal cooked in white sauce.

Langue de Veau.—Calf's Tongue,

— **aux épinards.**—With spinach.

— **au gratin.**—Cooked calf's tongue sliced, dressed on dish, and baked with brown sauce.

— **à l'Italienne.**—Boiled pickled calf's tongue with Italian sauce.

— **en papillotes.**—Braised calf's tongue in paper cases.

— **aux petits pois.**—Braised calf's tongue with green peas.

— **à la Poivrade.**—Braised calf's tongue with brown pepper sauce.

— **aux pointes d'asperges.**—With asparagus points.

— **à la Tartare.**—Cooked veal tongues, cut in halves, egged, crumbed, and fried; served with tartare sauce.

Longe de Veau.—Loin of Veal.

— **à l'Anglaise.**—Loin of veal stuffed with forcemeat and savoury herbs; served with fried or grilled slices of bacon.

— **à l'Allemande.**—Braised loin of veal, boned, and stuffed with veal forcemeat and bacon.

— **à la Française.**—Braised loin of veal boned and stuffed; served with stuffed tomatoes and potato croquettes.

— **à la Montglas.**—Braised loin of veal, larded, garnished with tongue, truffles, chicken fillet, and mushrooms cut in dice or shreds; sauce, demi-glace.

— **à la Provençale.**—Roast loin of veal, stuffed with minced onions and pork forcemeat; served with stuffed tomatoes; sauce, provençale.

Mous de Veau à l'Indienne.—Calf's lungs stewed in curry sauce, and served with boiled rice.

Noix de Veau piquée à la Béchamel.—Larded, braised white; served with béchamel sauce.

— **à la Financière.**—Stewed whole, with cocks' combs, cocks' kernels, sliced mushrooms, and truffles; sauce, demi-glace or financière.

— **à la Gendarme.**—Larded and roasted; served with a highly spiced brown sauce reduced with chilli vinegar and tomato purée.

— **à la Jardinière.**—Larded and braised; garnished with groups of small spring vegetables.

— **à la Lyonnaise.**—Braised; garnished with stuffed braised onions, glazed chestnuts, and small pieces of fried sausages.

— **piquée à la Montpensier.**—Braised cushion or kernel of veal larded with truffles and bacon.

— **à la Napolitaine.**—Stewed or braised with macaroni and timbales; tomato sauce.

— **à la Nivernaise.**—Braised; garnished with braised turnips; sauce, espagnole reduced with white wine.

— **à la Sarde.**—Larded and braised; garnished with baked, parboiled ravioli, previously filled with spinach and parmesan cheese.

— **piquée à la Trianon.**—Larded and braised; served with a purée of chestnuts and demi-glace sauce.

— **à la Westphalie.**—Braised, with slices of Westphalian ham.

Paupiettes de Veau aux Champignons.—Rolle filets of veal larded and braised; served with sliced mushrooms and brown sauce.

— **aux tomates farcies.**—Served with braised stuffed tomatoes.

Pieds de Veau.—Calf's Feet.

— **en fricassée.**—Stewed in white sauce, with sliced mushrooms.

— **à la Poulette.**—Boiled and stewed in white sauce, sliced mushrooms, and chopped parsley.

— **frits à la Tyrolienne.**—Fried calf's feet with tomato sauce.

— **à la Vinaigrette.**—Boiled in stock, dressed and served with vinaigrette sauce.

Olives de Veau (Veal Olives).—Slices of lean veal spread over with savoury forcemeat, rolled up like olives, and stewed in white or brown sauce.

— **à l'Anglaise.**—Small olive-shaped rolls of thin slices of fillet of veal stuffed with veal forcemeat and bacon, egged, crumbed, and fried; served with brown sauce and fried slices of bacon.

Oreilles de Veau.—Calf's Ears.

- **farcies, sauce tomate.** — Stuffed with forcemeat and baked, and tomato sauce.
- **à la Lyonnaise.**—Boiled, cut into strips, stewed in brown sauce, and served with fried onion rings and bread croûtons.
- **à la Tomate.**—Calf's ears fried with tomato sauce.

Queue de Veau.—Calf's tail.

- **à l'Allemande.** — Calf's tail stewed in white sauce.
- **à l'Indienne.**—Curried calf's tail with rice.

Ragoût de Veau.—Pieces of breast or other parts of veal, fried and stewed in brown sauce, with sliced mushrooms, carrots, turnips, and button onions.**Ris de Veau.**—Sweetbread.

- **à la St. Cloud.** — Braised sweetbread larded, served with tomato sauce and sliced truffles.
- **à la Chasseur.**—Stewed in brown sauce; served in a border of purée of game.
- **à la Chicorée.**—With chicory or endive purée.
- **à la Colbert.** — Slices of cooked sweetbread, dipped in melted butter, sprinkled with fresh breadcrumbs, and broiled; served with Colbert sauce.
- **à la Comtesse.**—Braised, garnished with small puff paste bouchées filled with vegetable macédoine tossed in butter.
- **à la Crème sur Bordure de Riz.** — White sweetbread stew; served on a border of rice.
- **à la Dauphine.**—Larded and braised; served with potato croquettes and sorrel purée.
- **en Demi-Deuil.**—Braised sweetbreads, larded with black truffles only.
- **à la Duxelles.**—Slices of sweetbread coated with velouté sauce, mixed with chopped parsley, ox-tongue, and mushrooms, breaded and fried; sauce, suprême.
- **aux épinards.**—Braised sweetbread with spinach.
- **frit, sauce tomate.** — Fried sweetbread with tomato sauce.
- **à la Financière.**—Same as Toulouse, but garniture is prepared in brown Madeira sauce.
- **à la Godard.**—Like financière, with the addition of stuffed olives.
- **à l'Italienne.**—Fried sweetbread, masked with white sauce and breaded; Italian sauce.
- **à la Jardinière.**—Larded and braised, with neatly cut groups of spring vegetables; demi-glace sauce.
- **à la Matignon.**—Parboiled, slightly marinated in white wine and savoury herbs seasoning, and braised; served with demi-glace sauce.

Ris de Veau à la Milanaise.—Larded, braised and glazed; served with stewed macaroni, flavoured with parmesan cheese, and mingled with shreds of ox-tongue, mushrooms, and truffles; demi-glaze sauce.

— **à la Montpensier.**—Larded and braised; served in a border of rice with truffles.

— **à l'Oseille.**—With sorrel purée.

— **en papillotes.**—Braised sweetbread served in paper cases.

— **aux petits pois.**—With green peas.

— **piqué aux champignons.**—Larded and braised, with mushrooms; demi-glaze sauce.

— **aux pointes d'asperges.**—With asparagus points.

— **à la Rachel.**—Larded and braised; garnished with artichoke bottoms filled with finely shredded truffles.

— **à la Talleyrand.**—Larded and braised; dressed on spinach or chicory purée; truffle sauce.

— **à la Tomate.**—With stewed tomatoes.

— **à la Toulouse.**—Larded and braised white; served with truffles, chicken quenelles, and cocks' combs; prepared in allemande sauce; garnished with fried bread croûtons or fleurons.

— **à la Turque.**—Blanched and braised, cut into slices, then egged, crumbed, and fried; sauce, tomato.

— **au Vol-au-Vent.**—White sweetbread stew in a light puff-paste crust.

— **à la Villeroi.**—Braised sweetbread sliced, coated with velouté sauce, egged, crumbed, and fried in butter; garnished with fried parsley; tomato sauce.

Beignets de Ris de Veau.—Sweetbread fritters.

Coquilles de Ris de Veau.—Sweetbread stew baked in shells.

Escalopes de Ris de Veau aux Huîtres.—Slices of fried sweetbread, with stewed oysters as garnish.

— **à la Doria.**—Slices of braised sweetbread finished in velouté sauce; garnished with cooked cucumber slices.

Hâtelettes de Ris de Veau.—Larded sweetbread roasted on silver skewers.

Papillotes de Veau à la Maintenon.—Boned veal cutlets, fried in butter, stuffed with forcemeat and savoury herbs, wrapped in paper, and baked; served with fried parsley.

Rognon de Veau.—Calf's kidney.

— **à la Bordelaise.**—Fried and stewed ; red wine sauce with chopped shallots and parsley, and dice shapes of fried potatoes.

— **à la Demidoff.**—Sliced, fried in butter, with sliced mushrooms, chopped parsley, and stewed in sauce madère ; dressed in border of stewed rice mixed with truffles.

— **en Demi-glace.**—Veal kidneys, barded, and braised whole ; served with demi-glace sauce.

— **grillés.**—Grilled veal kidneys cut in halves and served with fried bacon.

— **à la Maître d'Hôtel.**—Stewed veal kidneys with sliced mushrooms and chopped parsley.

— **sautés.**—Thinly sliced veal kidney, tossed in butter, and stewed with onion sauce.

— **sautés au Vin blanc.**—Sliced, sautéed, and stewed in white wine sauce.

— **sautés au Vin rouge.**—Sliced, sautéed, and stewed in red wine sauce.

Roulade de Veau au Madère.—Rolled fillet or boned loin of veal stuffed and braised ; served with madère sauce.

Sauté de Veau à la Marengo.—Slices of cushion, neck, or loin of veal, fried and stewed, with sliced mushrooms, chopped shallots, tomato and espagnole sauce ; flavoured with sherry wine ; dished up in pyramid form ; garnished with eggs fried whole in very hot sweet oil, and bread croûtons.

Tendrons de Veau.—Veal gristles, or veal tendrons, cut off the thick end of the breast of veal and fried, and stewed in brown sauce.

— **aux Concombres.**—Braised and garnished with stewed cucumbers.

— **à l'Indienne.**—Stewed in curry sauce, with slices of fried bacon and boiled rice.

— **à la Provençale.**—Fried in salad oil, with finely chopped onions and herbs, drained, and stewed in a brown onion sauce.

— **frits à la Suisse.**—Braised ; when cold cut into one inch thick slices, egged, crumbed, and fried ; tomato sauce.

— **au Velouté.**—Braised white and stewed in velouté sauce.

— **à la Villeroi.**—Braised ; when cold, cut into slices, soaked in marinade, drained, dipped in frying batter and fried ; tomato sauce.

Tête de Veau.—Calf's head.

— **à l'Américaine.**—Stewed in tomato sauce, with peeled tomatoes, chopped parsley, and fennel.

— **à l'Anglaise.**—Stewed in brown sauce, garnished with calf's brain fritters and sippets of bread.

- Tête de Veau à la Destillière.**—Stewed in brown sauce, with sliced ox-tongue, gherkins and mushrooms; garnished with pieces of calf's brain and slices of pickled beetroot.
- **en escalopes.**—Boiled, cut in slices, steeped in oil and vinegar, sprinkled with chopped parsley, dipped in batter and fried.
 - **frite à la Tartare.**—Boiled, cut in pieces, pickled, egged, crumbed, and fried; served with tartare sauce.
 - **en fricassée.**—Stewed in white sauce with sliced mushrooms.
 - **aux huîtres.**—Stewed in white sauce with oysters.
 - **à l'Italienne.**—Stewed in brown sauce, chopped mushrooms, shallots, white wine, and tomato purée.
 - **à la Maître d'Hôtel.**—Stewed in white sauce, with chopped parsley; maître d'hôtel sauce.
 - **à la Poulette.**—Calf's head stewed in white sauce, with sliced mushrooms and chopped parsley.
 - **à la Robert.**—Stewed in brown onion sauce.
 - **à la Sainte-Menéould.**—Boiled, dished in a well buttered dish, covered with a mixture of velouté sauce, yolks of eggs and breadcrumbs, baked in the oven.
 - **en Tortue.**—Stewed in rich brown sauce, with veal quenelles, button mushrooms, sliced truffles, cocks' combs, cocks' kernels, crayfish tails, and pickled gherkins; garnished with fried whole eggs and fleurons (little half-moon shapes of baked puff paste).
 - **à la Tyrolienne.**—Cooked in stock, cut in slices, egged, crumbed, and fried in butter; garnished with fried parsley and lemon quarters; sauce, Tyrolienne.
 - **à la Vinaigrette.**—Boiled in stock and served with vinaigrette sauce; garnished with hard-boiled eggs, anchovy fillets, and olives.

AGNEAU ET MOUTON.

Lamb and Mutton.

Blanquette d'Agneau à la Romaine.—A white stew of lamb (shoulder and breast pieces), enriched with egg-yolks, lemon juice and meat glaze; garnished with small baked timbales of purée of artichoke bottoms.

Cervelles d'Agneau.—Lamb's Brains.

- **au beurre noir.**—Blanched lamb's brains, boiled and drained, with nut brown butter poured over.
- **en coquilles.**—Stewed sheep's brains, baked and served in shells.
- **frites.**—Parboiled sheep's brains, egged, crumbed, and fried.
- **à la Maître d'Hôtel.**—Blanched sheep's brains soaked in white sauce with chopped parsley.
- **en Matelote.**—Braised sheep's or lamb's brains with a red wine sauce; served with small dice of broiled bacon and glazed button onions.
- **à la Rosita.**—Croustades of fried bread with half a poached lamb's brain, sauced over with mornay sauce, sprinkled with parmesan, and baked; dished in circle with fine macaroni, and shredded truffles in centre of dish.

Beignets de Cervelles à la Turquie.—Parboiled, seasoned, dipped in frying batter, fried, and served with tomato sauce.

Chartreuse d'Agneau à la Gastronomes.—Boned breasts of lamb, stewed in white stock, cut into strips, ranged in a chartreuse mould, alternately with braised lettuce steamed "au bain-marie," and served with demi-glace sauce.

Carbonades à la Béchamel.—Larded fillets of lamb or mutton braised, and served with béchamel sauce.

- **à la Bretonne.**—Cooked as above; served with purée of white haricot beans.
- **à la Chartreuse.**—Cooked as above, cut in slices, and dressed in a plain mould, with green peas, sprigs of cauliflower, and French beans; demi-glace, sauce.
- **à l'Oseille.**—Cooked as above; served with purée of sorrel.

— **sauce Poivrade.**—Braised boned loin of lamb or mutton larded, served with poivrade sauce.

Casserole à l'Anglaise.—Slices of lean lamb or mutton, with suet crust, stock, and seasoning, stewed in earthenware pot.

Côtelettes d'Agneau.—Lamb cutlets.

- **à la Constance.**—Breaded and fried, with financière ragout as garnish.
- **aux Concombres.**—Broiled or grilled, with slightly fried cucumbers.
- **à la Cussy.**—Breaded and fried; served with velouté sauce, mixed with chopped cooked ox-tongue and mushrooms.
- **à la Duchesse.**—Braised, masked with duxelle purée, egged, crumbed, and fried; dished up on a border of green peas purée; served with sauce suprême.

Côtelettes d'Agneau aux épinards.—Grilled or fried ; garnished with spinach.

— **à la Jardinière.**—Breaded and fried ; served with stewed spring vegetables.

— **à la Longuet.**—Partially cooked, pressed, and coated with villeroi sauce mixed with mushroom and soubise purée, then egged and crumbed, and fried in butter ; garnished with mushroom heads ; sauce, demi-glace.

— **à la Maltaise.**—Breaded and fried ; served with well reduced sauce, composed of velouté sauce, sherry, lemon and orange juice, and finely shredded orange peel.

— **à la Maréchal.**—Egged and cheese crumbed, fried, with bigarade sauce.

— **à la Minute.**—Plain grilled or fried ; served with gravy or demi-glace sauce.

— **en papillotes.**—Par-broiled, wrapped in oiled paper with ends twisted, baked in the oven, and served with demi-glace sauce.

— **aux petits pois.**—Broiled ; garnished with green peas.

— **à la Princesse.**—Par-fried, pressed, coated with chicken farce, mixed with finely chopped parsley, shallots, mushrooms, ham, lemon juice, and grated nutmeg ; when set, egged, crumbed, and fried ; dressed round a purée of green peas or asparagus.

— **à la Robert.**—Breaded and fried ; served with brown onion sauce.

— **à la Royale.**—Grilled, dressed en couronne, with foie-gras purée and tomato pulp (mousse) in centre ; garnished with pommes soufflées ; sauce madère.

— **à la Sainte-Menéhould.**—Stuffed from the sides with a mixture of béchamel sauce, grated cheese, chopped shallots, mushrooms, and parsley ; braised in the oven and served with Italian sauce.

— **à la Singarat.**—Grilled or broiled ; served with finely shredded ox-tongue and onion purée.

— **aux truffes.**—Grilled or broiled ; served with truffle sauce.

— **à la Villeroi.**—Broiled or grilled and pressed, dipped in velouté sauce, rolled in crushed vermicelli, egged, crumbed, and fried in deep fat.

Côtelettes de Mouton.—Mutton cutlets.

— **à l'Avignonnaise.**—Boiled or grilled, dressed in a circle on a baking dish, masked with velouté sauce, sprinkled with breadcrumbs and parmesan cheese, and baked in the oven.

— **à la Bardoux.**—Breaded, and broiled in butter ; served with green peas mixed with chopped fried ham.

- Côtelettes de Mouton à la Bouchère.**—Breaded and fried ; served plain or with gravy.
- **à la Byron.**—Par-broiled, pressed, immersed in brown sauce, egged, crumbed, and fried, dished up in a circle, with stewed kidneys in centre.
 - **à la Chasseur.**—Broiled, served with brown sauce containing finely chopped mushrooms.
 - **à la Choiseuil.**—Spread over with veal forcemeat, mixed with chopped herbs and mushrooms, wrapped in pig's or lamb's caul, dipped in oiled butter, rolled in fresh breadcrumbs, and fried ; tomato sauce.
 - **à la Clamart.**—Breaded, fried, dished up in a circle with purée of green peas in centre ; demi-glaze sauce.
 - **à la Dreux.**—Breaded and fried ; garnished with minced fried bacon, tongue and gherkins ; dished up in a circle with mashed potatoes in centre.
 - **à la Financière.**—Larded, cooked in butter, sliced onion, carrot and bay-leaf ; dressed in crown shapes, with financière ragout in centre.
 - **à la Française.**—Breaded and fried in butter ; garnished with macédoine of vegetables ; sauce, madère.
 - **aux Haricots Verts.**—Fried, garnished with French beans.
 - **à l'Indienne.**—Breaded and fried, served with curry sauce and boiled rice.
 - **à l'Italienne.**—Marinated in a mixture of salad oil and chopped savoury herbs, egged and crumbed in finely chopped mushrooms, parsley, shallots, lemon-peel, a pinch of mace, and breadcrumbs, fried in butter ; Italian sauce.
 - **à la Maintenon.**—Split open from side, filled with a stuffing of chopped mushrooms, parsley, shallots, and chicken forcemeat, broiled or baked in the oven, dressed alternately with heart shapes of tongue and ham ; Italian sauce.
 - **à la Madras.**—Breaded and fried (crumbs mixed with finely chopped ham) ; garnished with piccalilli cut in julienne shreds, and served with curry sauce.
 - **à la Mancelle.**—Plain broiled or grilled, dressed round a purée of chestnuts ; demi-glaze sauce.
 - **à la Milanaise.**—Grilled, dressed in the centre of a rice border, the rice being stewed with tomato purée and parmesan cheese ; demi-glaze or tomato sauce.
 - **à la Minute.**—Plain grilled or broiled, with gravy or brown sauce, chopped mushrooms and shallots.

Côtelettes de Mouton au naturel.—Plain broiled or grilled mutton cutlets.

- **à la Nelson.**—Par-broiled and pressed, covered with chicken forcemeat, onion purée, and grated cheese, baked in the oven ; demi-glace sauce.
- **à la Nivernaise.**—Plain broiled ; served with glazed turnips in centre ; gravy or demi-glace sauce.
- **à la Pompadour.**—Stuffed with onion purée, fried, and garnished with stuffed tomatoes.
- **à la Provençale.**—Par-broiled, one side coated with onion purée, egged and breaded (crumbs mixed with grated cheese), fried, and served with olive-shaped fried potatoes.
- **à la Purée de Pommes de Terre.**—Breaded and fried, dressed round mashed potatoes.
- **à la Réforme.**—Breaded with white breadcrumbs, mixed with finely chopped ham, and fried in butter ; garnished with mushrooms, truffles, gherkins, ham and hard-boiled white of eggs, all cut into fine julienne strips, and served with poivrade sauce, mixed with red currant jelly.
- **à la Salvanty.**—Braised neck of mutton, divided into cutlets, dished up with purée of green peas in centre ; sauce, demi-glace.
- **à la St. Cloud.**—Larded with truffles and broiled ; served with gravy or demi-glace sauce.
- **à la St. Germain.**—Grilled or broiled, with green pea purée.
- **à la Soubise.**—Broiled or braised, with white onion soubise sauce.
- **à la Soyer.**—Par-broiled and pressed, seasoned, sprinkled with finely chopped parsley, shallots and savoury herbs, crumbed, and fried in butter, served with demi-glace sauce, and flavoured with garlic and red currant jelly.
- **aux Tomates.**—Crumbed and fried, with stewed tomatoes or tomato purée.
- **à la Vatel.**—Stuffed from the sides with chicken farce, mixed with chopped truffles, egged, crumbed, and fried ; garnished with financière ragout.
- **à la Vicomtesse.**—Grilled and pressed, coated with reduced madère sauce, egged, crumbed, and fried ; garnished with macédoine of spring vegetables ; demi-glace sauce.

Cous or Carbonades de Mouton en Ragout.—Stewed mutton, neck or loin chops, with carrots, turnips, onions and mushrooms, and brown sauce.

- **à la Jardinière.**—A brown stew of mutton, garnished with a mixture of carrots, turnips, peas and French beans.

Epaule—Shoulder.

Epaule d'Agneau roulée aux petits pois.—Boned, rolled shoulder of lamb, braised, served with green peas.

— **à la Bretonne.**—Braised ; served with a purée of white haricot beans, and demi-glace sauce.

— **braisée aux truffes.**—Boned, stuffed and rolled, braised ; served with sliced truffles and demi-glace sauce.

— **à la Chevet.**—Boned, rolled, roasted and glazed ; served with a brown sauce reduced with white wine, flavoured with chopped shallots and parsley.

— **glacée.**—Boned, rolled, braised and glazed ; served with demi-glace sauce.

— **à la Montmorency.**—Boned, stuffed with force-meat, larded and braised ; served with a garniture of cock's combs, mushroom heads, truffles, chicken quenelles, and slices of sweetbread, done in velouté or allemande sauce.

— **à la Paysanne.**—Boned and braised ; garnished with small stewed carrots, turnips and peeled tomatoes ; demi-glace sauce.

— **à la Polonaise.**—Boned, braised, and sliced ; dressed in the centre of a border of mashed potatoes ; sauced over with gravy, sprinkled over with fried breadcrumbs, and baked.

— **à la Sainte-Menéhould.**—Boned and braised, with carrots, turnips, bacon and savoury herbs ; when done cut into slices, dished up, covered with brown sauce, breadcrumbs, and small pieces of butter, browned in a hot oven or under the salamander.

— **aux tomates farcies.**—Braised, with stuffed baked tomatoes and demi-glace sauce.

— **à la Windsor.**—Boned, rolled and braised ; garnished with cauliflower, carrots, turnips, capers, and fried potato croquettes ; espagnole sauce.

Epigrammes.—Boned breast of lamb or mutton, braised or boiled, pressed, and cut into small portions (collops) ; denotes also a dish of alternate cutlets, cut from the neck and the breast, according to the style adopted.

Epigrammes d'Agneaux à la Périgord.—Fried slices of lamb stewed in truffle sauce.

— **à la Béarnaise.**—Prepared as above ; when cold coated with velouté sauce, dipped in eggs and breadcrumbs, and fried in clarified butter ; served with béarnaise sauce in the centre of dish.

Epigrammes d'Agneaux à la Dauphine.—

Cooked, pressed, cut up, dipped in a mixture of butter and yolks of eggs, and crumbed, fried, and served with a purée of green peas and potato croquettes.

— **à la Macédoine.**—As above, with a mixture of vegetables in centre of dish ; gravy or demi-glace sauce.

— **à la Napolitaine.**—Fried, served with stewed macaroni and tomato purée.

— **à la Parme.**—Braised, pressed, cut up, egged and crumbed in bread and grated parmesan cheese, and fried in butter.

— **au Purée de Marrons.**—As above, with chestnut purée in centre of dish ; gravy or demi-glace sauce.

— **à la Soubise.**—Prepared as above and fried in butter ; served with white onion purée in centre of dish ; demi-glace sauce.

Escalopes.—Fillets or cutlets cut from the neck or loin (chump end) of lamb or mutton, freed from bone or fat ; egged, crumbed, and fried in butter.

— **à la Chipolata.**—Crumbed and fried ; garnished with braised chestnuts, carrots, turnips, and button onions, pieces of fried sausages, and potato croquettes.

— **aux fines herbes.**—Broiled, served with a rich brown sauce, mixed with chopped shallots and parsley.

— **à la Purée de Champignons.**—Grilled or broiled, with purée of fresh mushrooms.

Filets—Fillets (d'Agneau ou de Mouton).

These are obtained from the loin or neck of lamb or mutton, cut of usual thickness, and must be free from bone and fat.

Filet de Mouton braisé à l'Anglaise.—Boned loin of mutton stuffed with forcemeat, braised, cut up and dressed ; garnished with French beans.

— **à la Byron.**—Grilled or broiled, coated with onion purée and stewed sheep's kidneys in centre of dish.

— **à la Gascogne.**—Larded with anchovy fillets, and braised ; served with brown sauce, flavoured with garlic.

— **à la Minute.**—Grilled or broiled ; served with plain gravy.

— **à la Polonaise.**—Larded, pickled and braised ; garnished with stuffed mushrooms ; brown sauce.

— **à la Venaison.**—Larded and marinated whole in vinegar brine ; flavoured with cloves, juniper

berries, peppercorns, and savoury herbs; braised, and served with brown sauce enriched with sour cream.

Filet de Mouton braisé à la Villeroi.—Braised whole, cooled, cut up, and masked with allemande sauce, then egged and crumbed in bread and grated cheese, fried in deep fat, and served with tomato sauce.

Fricassée d'Agneau.—Stewed breast of lamb in white sauce with mushrooms and chopped parsley.

— **aux Champignons.**—Stewed breast of lamb in white sauce with sliced mushrooms.

— **aux Houblons.**—Stewed breast of lamb with hop sprigs.

— **aux pointes d'Asperges.**—Stewed breast of lamb with asparagus points.

Hâchis de Viande.—A superior kind of hashed or minced meat.

— **à l'Ecossaise.**—Hashed or minced meat laid in a pie dish; seasoned, covered with brown or white sauce and breadcrumbs, and baked in the oven.

— **aux œufs pochés.**—Hashed or minced cold meat fried in butter and heated up in brown sauce, with poached eggs placed on top.

— **à la Pompadour.**—Hashed meat, with stewed mushrooms, truffles, and artichoke bottoms as garnish.

— **à la Portugaise.**—Sliced cold lamb or mutton slightly browned in butter, with ham, carrots, and shallots, a little garlic, and parsley; heated up in brown sauce.

Haricot or Ragoût.—Pieces of loin or neck of mutton or lamb, fried in butter, with a few small turned carrots, turnips, and onions, drained, and stewed in brown sauce.

— **à la Bourgeoise.**—Braised, with vegetables; garnished with same, and small braised button onions and boiled potato dumplings.

— **à l'Ecossaise.**—Stewed lamb in brown sauce, surrounded with small forcemeat timbales lined with thin pancakes.

— **à la Flamande.**—Stewed in brown sauce, with spring vegetables cut into neat shapes.

— **à la Hessoise.**—Par-fried, stewed in brown sauce; served with sour-croute (choux-croute), and pieces of small ham sausages.

— **à l'Indienne.**—Par-fried, and stewed in curry sauce; served in a border of boiled rice.

— **à la Parisienne.**—Par-fried, stewed in brown sauce, with cubes of carrots and turnips and fried button onions; garnished with small round fried potatoes.

Haricot or Ragoût aux Petits Pois.—Par-fried, stewed in brown sauce, with green peas.

— **à la Provençale.**—Hashed, reheated in brown onion sauce, and garnished with small stuffed tomatoes.

Langues d'Agneau.—Lamb's tongues.

— **à la Duxelles.**—Braised, spread over with a mixture of breadcrumbs, chopped shallots, parsley, and mushrooms, butter and egg-yolks, dressed on a dish, coated with duxelles sauce, and browned in a sharp oven.

— **marinées.**—Pickled and broiled; served with brown sauce.

— **au Madère.**—Braised, in Madeira wine sauce.

— **à la Soubise.**—Braised, served with white onion purée and demi-glace sauce.

Langues de Mouton.—Sheep's tongues.

— **braisées à la Française.**—Blanched and braised, split in half, and garnished with purée of turnips, braised button onions, and turned carrots; brown sauce.

— **aux Olives.**—Braised, with French olives; brown sauce.

— **en papillotes.**—Braised, dressed in paper cases, and glazed.

— **grillées à la Suisse.**—Cooked, split in halves, seasoned, dipped in butter and breadcrumbs, and grilled; served with piquant sauce.

Longe de Mouton en Chevreuil.—Boned loin of mutton stewed in a rich game stock, flavoured with savoury herbs, carrots, onions, peppercorns and juniper berries; served with port wine sauce.

— **à la Célestine.**—Braised, garnished with pancakes spread over with chicken farce, rolled, dipped in frying batter and fried.

— **à la Demi-glace.**—Braised, and served with demi-glace sauce.

— **à la Dubonzed.**—Boned and roast; garnished with stuffed potatoes; tomato sauce.

Noisettes de pré-salé, Châtelaine.—Braised noisettes (fillets of mutton) dressed on halves of braised lettuce; garnished with noisette potatoes and artichoke bottoms filled with chestnut purée; sauce madère.

— **Maintenon.**—Small slices from neck or loin of mutton, free from bone and skin, breaded and fried, dressed on croûtons; garnished with artichoke bottoms filled with green peas; sauce, demi-glace.

Noisettes d'Agneau au Chou.—Small lamb chops, freed from skin, fat and bone, tossed in butter and braised, with small spring cabbages.

Oreilles d'Agneau.—Lamb's ears.

Oreilles de Mouton.—Sheep's ears.

Oreilles d'Agneau farcies.—Stuffed lamb's ears, fried or braised.

— **frites, sauce Tomate.**—Fried lamb's ears with tomato sauce.

— **gratinées.**—Stewed lamb's ears, sauced over, breaded, and baked.

— **à l'Indienne.**—Curried lamb's ears with boiled rice.

— **à l'Italienne.**—Braised lamb's ears with Italian sauce.

Pieds d'Agneau.—Lamb's feet.

Pieds de Mouton.—Sheep's trotters.

— **farcis et braisés.**—Boiled, boned, stuffed, and braised; sauce, demi-glace.

— **frits à l'Horley.**—Cooked in stock, boned and cut in slices, marinaded in oil, vinegar and herbs, dipped in frying batter, and fried in deep fat; sauce tomato.

— **à l'Indienne.**—Boiled, boned, egged, crumbed, and fried; served with curry sauce and boiled rice.

— **à la Poulette.**—Cooked in stock, boned, and stewed in white sauce, with sliced mushrooms, chopped parsley, and lemon juice.

— **à la Rouennaise.**—Boiled, boned, and stuffed with sausage meat, dipped in frying batter, and fried in hot fat; served with piquant sauce.

— **frits à la Tartare.**—Fried as above; served with tartare sauce.

— **à la Villeroy.**—Boiled, boned, stuffed, rolled, coated with suprême sauce, egged and crumbed, and fried in deep fat.

Poitrine d'Agneau.—Breast of lamb.

— **aux Asperges.**—Braised; served with asparagus points.

— **à l'Espanole.**—Boned, stuffed, rolled, and braised; garnished with olives, and served with Spanish sauce.

— **à la Milanaise.**—Braised; dressed on a bed of rice, stewed in tomato sauce, etc.

— **farcie à la Véry.**—Boned, stuffed with veal forcemeat and braised; served with sauté of French beans and demi-glace sauce.

Poitrine d'Agneau à la Turque.—Boned, stuffed with sausage meat, braised, dressed in a border of stewed rice, flavoured with saffron, sauced over with demi-glace.

Poitrine de Mouton.—Breast of mutton.

— **aux Haricots Verts.**—Braised; served with French beans.

— **aux Macaroni.**—Cut into pieces, stewed, and served with macaroni stewed in tomato sauce.

— **à la Nivernaise.**—Stuffed and braised; garnished with braised turnips and button onions.

— **aux Petits Pois.**—Stewed the same way as ragout or haricot; served with green peas.

— **à la Robert.**—Braised; served with brown onion sauce.

Queue d'Agneau.—Lamb's tail.

— **sautées.**—Sheep's or lamb's tails fried in butter and stewed in brown sauce.

— **à la purée de pois.**—Stewed in brown sauce, dressed in a border of purée of green peas.

— **au Riz.**—Stewed in brown sauce with rice.

Queue de Mouton.—Sheep's tail.

— **aux épinards.**—Braised, served with spinach.

— **braisées à la Française.**—Braised, with carrots, turnips, and small onions; garnished with these vegetables and with fried potato balls.

— **à la Jardinière.**—Braised, served with neatly cut mixed spring vegetables.

Ris d'Agneau aux Petits Pois.—Braised lamb's breads larded; served with green peas.

— **en caisses.**—Braised lamb's breads, served in paper cases.

— **frit.**—Fried lamb's breads.

— **à la Jardinière.**—Braised lamb's breads larded; served with finely cut spring vegetables.

— **au riz.**—Stewed lamb's breads with sliced mushrooms and white sauce; served in a rice border.

Coquilles de Ris d'Agneau.—Lamb's breads stew baked in shells or cases.

Rognons de Mouton.—Sheep's kidney.

— **au beurre d'Anchois.**—Broiled or grilled, with anchovy butter in centre; demi-glace sauce.

— **à la broche.**—Grilled or broiled on skewers.

— **au Champagne.**—Sliced, par-fried, and stewed with champagne and brown sauce.

— **à la Chinoise.**—Split, grilled, centres filled with stewed asparagus points, and garnished with whole fried eggs; tomato sauce.

— **à la Maître d'Hôtel.**—Skinned, split open, and broiled; served with maître d'hôtel butter.

- Rognons de Mouton à l'Epicurienne.** — Split open and broiled, the centres filled with tartare sauce; garnished with small round fried potatoes; poivrade sauce round dish.
- **aux fines herbes.** — Grilled or broiled, centre filled with parsley butter; demi-glaze sauce.
- **sautés à la Française.** — Sliced and seasoned, forced with butter over a quick fire, when partly done dredged with flour, and finished with demi-glaze sauce; garnished with fried bread croûtons, and sprinkled with chopped parsley.
- **sautés au Madère.** — Sliced, tossed in butter, and served with madère sauce.
- **panés.** — Par-broiled split sheep's kidneys put on skewers, buttered, breadcrumbed, and baked in the oven, or fried in deep fat.
- **à la Turbigo.** — Sliced and stewed, with finely chopped shallots and white wine, mixed with thin slices of sausages and dice of fried lean bacon.

PORC—PORK.

- Carbonade de Porc à la Française** (Breast or Belly part). — Slices of fresh pork with vegetable garnish stewed in brown sauce.
- Carée de Porc à la Nivernaise.** — Braised neck of pork with glazed button onions and cubes of turnips.
- **braisée, sauce Piquante.** — Braised neck of pork with piquant sauce.
- **à l'Indienne.** — Curried neck of pork with boiled rice.
- Cervelles de Porc à la Demi-Glace.** — Blanched pork brains stewed in demi-glaze sauce.
- **à l'Italienne.** — Stewed in Italian sauce, with macaroni garnish.
- Côtes de Porc à la Diplomate.** — Braised spare ribs of pork, garnished with stewed red cabbage, fried pork sausages, and stuffed potatoes.
- Côtelettes de Porc grillées.** — Broiled pork cutlets.
- **aux fines herbes.** — Broiled, and stewed in brown sauce containing chopped parsley and white wine.
- **aux Haricots blancs.** — Fried, served with purée of white haricot beans.

Côtelettes de Porc à l'Indienne.—Par-fried, stewed in curry sauce, and served with boiled rice.

— **aux Lentilles.**—With a purée of lentils.

— **marinées.**—Pickled pork cutlets, fried in oil, stewed, and served in tomato sauce.

— **à la Navarraise.**—Pickled, fried, and stewed in brown sauce with sliced tomatoes; dressed on a bed of stewed rice.

— **aux Pommes.**—Fried pork cutlets or chops with apple sauce.

— **à la Robert.**—Par-fried, and stewed in brown onion sauce.

— **à la Soubise.**—Grilled or fried; served with onion purée; demi-glace sauce.

Jambon grillé aux petits pois.—Grilled ham with green peas.

— **à l'Alsacienne.**—Braised ham, with sourcrout, mashed potatoes, and Strasbourg sausages.

— **à l'Anglaise.**—Parboiled ham, wrapped in a paste crust made of flour and water, and baked; served with the crust and skin removed; reduced wine sauce.

— **bouilli, sauce Madère.**—Boiled ham with Madeira wine sauce.

— **braisé aux Nouilles.**—Braised ham, with nouilles as garnish.

— **braisé au Champagne.**—Braised ham, with champagne sauce.

— **braisé à la Française.**—Parboiled ham braised in espagnole sauce, flavoured with sherry or Madeira wine.

— **braisé à la Choucroute.**—Braised ham with stewed choucroute (sauerkraut).

— **à la Bayonnaise.**—Braised ham, with fried onions, dressed on stewed rice; garnished with pieces of fried sausages; demi-glace sauce.

— **à la Clamart.**—Braised ham, glazed with reduced demi-glace; garnished with purée of green peas.

— **à la Polonaise.**—Braised ham, garnished with small timbales of peas, choucroute (sauerkraut), and small smoked pork sausages.

— **à la Russe.**—Braised ham, with small stuffed spring cabbages and stewed rice.

Beignets de Jambon (Ham Fritters).—Minced ham mixed with yolk of eggs and béchamel sauce, shaped into small rolls or balls, dipped in frying batter, and fried in fat.

Jarrets de Porc mariné à l'Allemande.—Boiled pickled knuckles of pork with stewed sauerkraut, forcemeat dumplings, and white sauce.

Langues de Porc à l'Italienne.—Braised pork tongues, with brown sauce and chopped preserved mushrooms.

— **à la Lyonnaise.**—Boiled, with fried sliced onions and brown sauce.

Oreilles de Porc en Vinaigrette.—Boiled pickled pig's ears, with vinaigrette sauce ; garnished with hard-boiled eggs, capers, gherkins, and olives.

— **frites, sauce Tartare.**—Boiled, soaked in oil and chopped herbs, dipped in frying batter and fried ; served with tartare sauce.

— **en Menus Droits.**—Pickled, braised, and served with finely sliced fried onions.

Palais de Porc gratiné.—Boiled pig's palate, seasoned, dressed in a gratin dish with béchamel sauce, sliced mushrooms, breadcrumbs, and small pieces of butter, baked in a quick oven.

— **aux Champignons.**—Stewed pig's palate with sliced mushrooms.

Pieds de Cochon au Champagne.—Pickled, stewed in champagne sauce.

— **en Fricassée.**—Fricasseed pig's feet (white sauce and mushrooms).

— **au Madère.**—Stewed pickled pig's trotters (pig's feet) with madère sauce.

— **farcis à la Périgueux.**—Pickled, stuffed with finely chopped truffles, braised, and served with truffle sauce.

— **sauce Piquante.**—Pickled pig's feet stewed and served in piquant sauce.

— **à la Sainte-Menéhould.**—Pickled, boned, boiled, and stuffed, dipped in frying batter, fried in deep fat ; served with piquant or Robert sauce.

Saucisses* de Porc aux truffes.—Fresh German pork sausages (Bratwürste) fried ; served with truffle sauce.

— **à la Lyonnaise.**—Fried pork sausages with braised sliced onions.

— **à la Purée de Pommes de Terre.**—Fried pork sausages with mashed potatoes.

Tête de Porc à la Poulette.—Boiled pickled pig's head with parsley sauce.

— **frite, sauce Rémoulade.**—Boiled pickled pig's head, cut in small pieces, egged, crumbed, and fried ; served with rémoulade sauce and fried parsley.

— **à la Mobile.**—Braised salted pig's head, with fried sliced tomatoes ; dished on stewed rice ; demi-glace sauce.

* Saucisse usually stands for fresh sausage, whilst saucisson denotes smoked sausage.

VOLAILLE—POULTRY.

CANARD—DUCK (tame).

Caneton—Duckling.

Canard braisé aux Petits Pois.—Braised duck with green peas.

— **à l'Américaine.**—Duck divided down the middle, rubbed over with a mixture of French mustard, chutney sauce and seasoning, broiled in butter; served with brown sauce containing white wine, chopped lemon pickles, and preserved mushrooms.

— **à la Bigarade.**—Braised duck with orange sauce.

— **à la Duclair.**—Stuffed with the hearts and livers, finely chopped shallots, parsley, and seasoning, roasted, and sauced with demi-glace reduced with claret, orange juice, and chopped chives.

— **braisé à la Française.**—Braised (breast larded), stuffed with chestnuts, chopped onions and savoury herbs; served with port wine sauce.

— **à l'Italienne.**—Par-roasted, cut up, fried in oil, with chopped chives, parsley and herbs, stewed in Italian sauce.

— **aux Navets.**—Stewed duck with new turnips.

— **à la Nivelle.**—Boned, and stuffed with chopped ham and beef, braised, cut up, and sauced over with demi-glace.

— **à la Nivernaise.**—Braised, with glazed turnips and demi-glace sauce.

— **aux Olives.**—Stewed duck with olives and brown sauce.

— **a la Provençale.**—Broiled, and stewed in brown sauce; garnished with braised carrots, turnips and button onions.

— **à la Rouennaise.**—Roasted, and served with brown sauce containing finely chopped duck liver, duck juice, and shallots. (Ducklings or ducks can be served in the same manner as a roast by stuffing them with a mixture of breadcrumbs, chopped livers and hearts, herb seasoning, chopped parsley and shallots, egg and fresh butter.)

— **à la Saint-Mandé.**—Braised, and served with madère sauce; garnished with thick slices of cooked cucumber, slightly fried in butter, and fried bread croûtons.

— **à la Valencienne.**—Roasted, garnished with rows of slices of orange, and served with orange sauce.

- Canard sauté au Pêcheur.**—Par-fried, and stewed in demi-glace sauce ; garnished with crayfish-tails.
- **à la Chasseur.**—Par-roasted, and stewed in brown sauce, with chopped mushrooms and fillets of game.
- **à la Réforme.**—Par-roasted, and stewed in brown sauce, reduced with black currant jelly and port wine.
- Croustade de Canard à la Chartraine.**—French raised pie crust lined with forcemeat and filled alternately with sausage meat and stewed fillets of duck, baked in the oven.
- Salmi de Canard.**—Par-roasted, cut up, stewed in rich brown sauce made with duck giblets.
- **à la Bourgeoise.**—Par-roasted and stewed, with button onions slightly fried, and reduced in espagnole sauce with red wine.
- **à la Castellane.**—Roasted, and stewed in brown sauce, with orange juice, and rind finely shredded.
- **à l'Irlandaise.**—Par-roasted and stewed, with slices of fried onions, dice of fried ham, and port wine sauce.
- **aux Olives farcies.**—Par-roasted, cut up, and stewed in brown sauce with stuffed olives.
- **à la Verjus.**—Par-fried, and stewed in demi-glace sauce containing blanched green grapes and red currant jelly.
- Zephires de Canard à la Métropole.**—Zephyr moulds filled with duck quenelle meat and salpicon ; poached, decorated with thin borders of puff paste, spinach and cherries ; sauce réforme.
- **à la Presse.**—Roast fillets and wing portions removed, carcase chopped and pressed, and the juice thus obtained is blended with chopped liver and port wine sauce ; this is strained over the dish.

CHAPON, POULARDE.

Capon or Capon Pullet.

NOTE.—Most of these dishes may, if left whole, be served as remove (*relevé*) ; but when cut up, sauced over and garnished, they become *entrées*. Turkeys can be treated in the same way.

- Chapon à l'Argenteuil.**—Braised white, sauced over with suprême and garnished with asparagus points.
- **blanquette de, aux Champignons.**—Boiled and stewed in white sauce (*béchamel*), with sliced mushrooms.
- **à la Clery.**—Broiled in butter and stewed in parsley and onion sauce.
- **bouilli à la Génoise.**—Boiled, garnished with finely cut nouilles, finished in *velouté* or *allemande* sauce flavoured with parmesan cheese and curry.

- Chapon à la Bourgeoise.**—Braised, finished in a rich brown sauce reduced with tomato sauce and white wine, garnished with groups of glazed carrots and button onions
- **à la Cavour.**—Stuffed and braised (breast larded and glazed), served with allemande sauce flavoured with meat glaze and lemon juice, garnished with small baked nouille or macaroni timbales.
- **à la Chancelière.**—Braised capon (breast larded) finished and served with a well spiced white wine sauce (surface of capon, glazed).
- **à la Edouard VII.**—Stuffed with cooked rice and foie-gras, cut in dice braised white, and finished in suprême sauce slightly flavoured with curry ; garnished with diamonds of Spanish pimientos ; served in casserole.
- **braisé à l'Estragon.** — Braised, with tarragon sauce.
- **sauté à la Française.**—Parboiled and braised, finished in white wine sauce, with sliced truffles and mushrooms.
- **braisé à la Garfield.**—Braised (breast larded), served with a brown sauce mixed with cranberry jelly.
- **au gros sel.**—Braised (breast larded and covered with strips of lemon rind), served with demi-glace sauce, containing a little coarse freezing salt added just before serving (hence the name, gros sel).
- **à l'Ivoire.**—Braised, sauced over with a rich ivory-coloured suprême sauce.
- **à la Périgueux.**—Stuffed with forcemeat and chopped truffles and roasted ; served with périgueux sauce and chicken quenelles.
- **à la Piémontaise.**—Stuffed with forcemeat and sliced truffles and roasted, served with tomato sauce and ravioli paste quenelles, stuffed with veal forcemeat and tomato purée.
- **Ragoût de, aux Petits Pois.**—Stewed in brown sauce, with green peas.
- **à la Régence.**—Stuffed and braised, with white suprême sauce and sliced truffles.
- **braisé à la St. Cloud.**—Braised (breast larded with strips of truffles and bacon) ; Madeira sauce.
- **braisé aux truffes.**—Braised (breast larded with truffles) and served with périgueux sauce.
- **Quenelles de, à la Vatel.**—Poached forcemeat quenelles made of capon, chopped truffles and mushrooms, served with a brown truffle sauce.
- **hâchis de, à la Victoria.**—Minced, reheated in suprême sauce, with poached eggs, sprinkled over with finely chopped truffles.

Chapon en Suprême.—Blanched and boiled in rich stock, skin removed when jointed; finished in suprême sauce and garnished with slices of truffles, mushrooms, and cocks' combs.

— **Timbales de, à la Princesse.**—Timbales of capon forcemeat mixed with chopped truffles; poached, and served with suprême sauce.

Poularde braisée à la Chicorée.—Braised, with stewed endive or chicory.

— **en petit Deuil.**—Braised capon or poularde, with whole truffles inserted in bird whilst braising; cut up and finished in velouté sauce.

— **à la Dora.**—Stuffed with cooked rice mixed with dice shapes of foie-gras and truffles, and braised whole (white), dressed on rice socle; garnished with artichoke bottoms, and sauced over with suprême.

— **Grand Duc.**—Fat pullet or poularde, fried in casserole and braised thin with a rich brown sauce flavoured with port wine and old brandy; garnished with asparagus points, slice of foie-gras, and truffles.

— **aux Lasagnes.**—Braised, with stewed nouilles.

— **à la Milton.**—Galantine of capon or poularde, braised in white stock, served with suprême sauce and garnished with truffles, mushrooms, and cocks' combs.

— **farcie à la Périgueux.**—Stuffed with forcemeat and truffles, and braised; served with truffle sauce.

— **bouillie à la Turquie.**—Boiled, cut up, dressed in a rice border with tomato sauce.

— **sautée à la St. Valentin.**—Stewed, with finely chopped truffles and mushrooms, garnished with mushroom heads, hard boiled yolks of eggs, fleurons (small half-moon shapes of puff paste, baked) and chopped parsley, served with orange sauce, reduced with sherry.

DINDE—TURKEY.

Dinde en Brioche.—Fricasseed, dressed in a border of mashed potatoes browned in the oven.

— **Ailerons de, braisée aux navets.**—Braised wings, with mashed turnips.

— **Ballotines.**—Boned and stuffed legs, braised; served with spinach, tomatoes, or other suitable garnish.

— **en Blanquette.**—Stewed in white sauce with sliced preserved mushrooms.

— **bouillie au Céleri.**—Boiled, with a white sauce flavoured with celery, and garnished with braised celery.

— **bouillie aux Huîtres.**—Boiled, with oyster sauce.

- Dinde bouillie, sauce Persil.**—Boiled, with parsley sauce.
- **braisée aux épinards.**—Braised breasts, with spinach.
 - **braisée à l'Indienne.**—Stuffed legs, braised, finished in curry sauce, and served with boiled rice.
 - **à la Chipolata.**—Larded and stuffed with sausage meat or veal forcemeat and roasted, dished up with a ragoût of small sausages, squares of fried bacon, button mushrooms, quenelles, and sliced truffles heated in madère sauce.
 - **cuisses de, farcies à la Garibaldi.**—Legs, boned, stuffed with chicken and veal forcemeat, truffles, chopped ham and tongue, and braised ; served with small macaroni and rice timbales ; sauce tomate.
 - **à l'Étouffade aux concombres.**—Stewed in the oven in brown sauce, garnished with braised cucumbers.
 - **Filets de, à la Chicorée.**—Braised fillets with endive or chicory purée.
 - **Filets de, à la Cardinal.**—Breasts, stewed in white sauce, coloured with tomato purée, garnished with stewed crawfish-tails and lobster corals.
 - **frite à la Tomate.**—Cold turkey cut into pieces, seasoned, egged, crumbed, and fried in deep fat ; served with tomato sauce.
 - **à la Godard.**—Breast, larded, stuffed with veal forcemeat, sliced sweetbread, mushrooms, and braised ; garnished with sliced truffles, mushroom heads, cocks' combs, turned olives and chicken quenelles ; madère sauce.
 - **grillée à la Diable.**—Cold roast turkey cut into pieces, spread with devilled butter, and grilled ; served with a sharp sauce flavoured with curry.
 - **aux Morilles.**—Stewed in white sauce with morels (a species of mushrooms).
 - **à la Provençale.**—Stuffed, with finely chopped boiled onions, breadcrumbs, chopped parsley, egg yolks, sliced truffles and seasoning, and roasted ; served with tomato sauce.
 - **à la Reynière.**—Roast, dished up, garnished with small fried sausages and chestnuts, cooked in chicken stock ; served with brown sauce containing finely chopped and braised liver.
 - **à la St. James.**—Stuffed, with sausage meat, chopped cooked turkey liver and shallot seasoning, and roasted ; served with brown sauce. Small shapes of cranberry jelly are served separately.

Dinde à la Toulouse.—Boiled, dished up with a ragoût of sliced mushrooms, sliced sweetbread, sliced truffles, cocks' combs and forcemeat quenelles heated in allemande or velouté sauce.

— **à la Yorkshire.**—Boned turkey stuffed with forcemeat and slices of cooked York ham, braised or boiled; garnished with groups of vegetable macédoine, and served with ham sauce.

Dindonneau sauté aux Champignons.—Young turkey, stewed, with sliced mushrooms.

— **braisé au Madère.** — Braised, finished in Madeira sauce.

OIE—GOOSE.

NOTE.—In those cases where the bird is cooked whole it can be served as remove (relevé).

Oie à l'Anglaise.—Roast, stuffed with sage and onion filling and roasted; served with apple sauce (separately) and gravy or brown sauce.

— **sautée à la Bourgeoise.**—Broiled and stewed, with green peas, braised carrots, and button onions.

— **aux Châtaignes.**—Stuffed with veal forcemeat, mixed with blanched chestnuts (cooked whole) and braised; served with apple sauce (separately).

— **Chipolata.**—Roast or braised, dished up with chipolata garnishing (*see* Dinde à la Chipolata); served with apple sauce.

— **Dauphinoise.**—Stuffed, with chestnut purée and chopped and braised shallot; served with brown sauce blended with orange juice and shredded orange rind.

— **à l'Etouffade.**—Stuffed, with boiled chopped onions, sausage meat, breadcrumbs and seasoning; braised in oven, dished up with a border of glazed turnips, brown sauce.

— **à la Mont Vernon.**—Stuffed with boiled chopped onions and mashed potatoes; dressed in border of halves of apples, baked brown with goose grease in the oven, and served with brown sauce flavoured with red currant jelly.

— **à l'Orange.** — Par-roasted, stewed or braised; garnished with sliced oranges, and served with orange sauce.

— **Boudins de foie-gras Parisienne.**—Small goose liver sausages, broiled, dished in the centre of a border of mashed potatoes, served with madère sauce.

— **Quenelles de Foie-gras Périgueux.**—Goose liver quenelles, poached; served with truffle sauce.

— **braisée à la Polonaise.**—Braised, garnished with sourcrout (sauerkraut), veal quenelles and small smoked pork sausages.

Timbales d'Oie, aux truffes.—Goose liver timbales, poached in the oven and served with périgord sauce.

Pâté de Foie-gras chaud.—Hot goose liver pie.

PIGEON—PIGEON.

Pigeon farci braisé.—Braised stuffed pigeon.

— **braisé aux Champignons.** — Braised pigeon with mushrooms.

— **Chartreuse de, à la Rouennaise.**—Braised, dressed in a border of carrots, turnips, braised savoy cabbage, and small pieces of boiled pickled pork; garnished with slices of smoked pork sausages, and served with demi-glace sauce.

— **Compôte de, à l'Américaine.**—Stewed, with small pieces of fried bacon and small onions, slightly sugared and fried in butter, served with brown sauce flavoured with cranberry jelly.

— **Compôte de, à la Bourgeoise.**—Broiled, stewed in brown sauce flavoured with claret and savoury herbs; served with young carrots, green peas and glazed button onions.

— **Compôte de, aux Champignons.** — Stewed, with mushrooms.

— **en Compôte aux Petits Pois.**—Stewed pigeons with green peas.

— **Compôte de, à la Rentière.**—Braised, stewed in brown sauce, enriched with a liaison of egg-yolks and fresh butter.

— **Côtelettes de, aux Champignons.**—As above, served with stewed sliced mushrooms.

— **Côtelettes de, aux Petits Pois.**—As above, garnished with green peas.

— **Côtelettes de, aux pointes d'Asperges.**—Boned, cut in halves, seasoned and shaped into cutlets, parbroiled, pressed, egged, crumbed and fried in butter; served with a brown sauce flavoured with sherry or port wine, and garnished with stewed asparagus points.

— **Côtelettes de, à la Provençale.** — Boned, excepting legs, cut in halves, and seasoned, broiled in oil, pressed, immersed in oiled butter, crumbed and fried in butter; served with provençale sauce.

— **Côtelettes de, au Suprême.**—Boned, cut in halves, seasoned, fried, pressed, covered with chicken salpicon and truffles, shaped into cutlets, egged, crumbed and fried; served with velouté sauce.

- Pigeon à la Crapaudine.**—Split open, put on skewers, egged, crumbed and broiled ; served with brown sauce, stoned olives and sliced truffles.
- **Pâté de, à l'Anglaise** (English Pigeon Pie).—Par-broiled stuffed pigeons into halves filled into a pie-dish, with slices of rumpsteak, parsley, seasoning, and hard-boiled slices of eggs and stock, covered with piecrust and baked ; served hot or cold.
- **Pouding de, à l'Anglaise** (English Pigeon Pudding).—Pigeons cut into neat pieces, seasoned, filled into a pudding basin (lined with suet crust), with thin slices of rumpsteak, hard-boiled eggs, chopped parsley, and stock, covered with suet crust and boiled or steamed.
- **à l'Espagnole.**—Braised, with dice shapes of fried ham, served with espagnole sauce, flavoured with white wine and chilli vinegar.
- **à la Marigny.**—Cut in halves, seasoned and braised, dressed on heart-shaped slices of smoked ox-tongue, covered with oiled paper, and baked in the oven ; served with madère sauce.
- **en Matelote.**—Cut into pieces, seasoned, broiled in butter and slices of bacon, stewed in brown sauce, flavoured with white wine, chopped chives, parsley, thyme and mushrooms ; garnished with fried button onions.
- **à la Nivernaise.**—Stewed, with braised turnips.
- **en papillotes** (Pigeons in Cases).—Cut in halves, seasoned, covered with a mixture of liver farce, chopped shallots, parsley, and sliced mushrooms ; dressed in buttered paper cases, baked slowly in the oven, and glazed before serving.
- **à la Paysanne.**—Braised Bordeaux pigeons, cut in joints, dressed with green peas ; sauce demi-glace.
- **à la Sainte-Menéhould.**—Boiled, in rich white sauce, flavoured with parsley and savoury herbs ; when cold cut up ; egged, crumbed and fried ; served with the above sauce drained and poured round the dish.
- **à la Talleyrand.**—Braised, garnished with artichoke bottoms, mushroom heads, braised chicken liver and ox-tongue, heated in velouté sauce.
- Kari de Pigeons** (Curried Pigeons). — Cut into quarters, fried in butter and curried ; served in a rice border.
- Pâté Chaud de Pigeons** (French Pigeon Pie).—Piecrust filled with stewed pigeons and sliced bacon and mushrooms baked ; served hot or cold (poivrade sauce)

Timbales de Pigeons à l'Espagnole.—A kind of raised pie (hot water crust) filled with braised pigeons, mushrooms, chicken liver, olives, small chicken quenelles, and dice of bacon and brown sauce ; baked in usual way, served hot.

POULET—VOLAILLE.

Chicken or Fowl.

Bouchées de Volaille à la Vatel.—Small bouche shaped chicken creams, with foie-gras in centre, poached, and set in paste crusts ; sauce, suprême.

Cocotte de Volaille.—Jointed and sautéed, placed in earthenware casserole, with truffles, cépes, artichoke bottoms, and lamb's bread and its sauce ; covered with a light chicken farce, and steamed in the oven.

Côtelettes de Volaille à la Montpensier.—Boned, cut up, or shaped into cutlets, fried, pressed, coated with farce, egged, crumbed, and fried ; tomato sauce.

Cuisses de Volaille à la Florentine.—Legs, fried in butter, immersed in suprême sauce, egged, crumbed in breadcrumbs and grated parmesan cheese, fried in deep fat ; tomato sauce.

— **à la Wellington.**—Legs, fried in oil, drained, and stewed in brown sauce, flavoured with chutney.

Filets de Volaille aux pointes d'Asperges.—Braised fillets with asparagus points.

— **aux Concombres.**—Braised fillets with small cucumbers stuffed.

— **à la Suprême.**—Broiled fillets larded ; garnished with truffles, and served with suprême sauce.

Medaillons de Volaille à la Reine.—Fillets in medallion shapes, pre-fried and covered with chicken farce, mixed with lobster spawn, poached, dressed on socle, and sauced over with suprême ; decorated with strips of truffles forming the initials A. R.

Poulet.—Chicken.

— **à l'Arlequin.**—Breast and wings skinned, larded with truffles and bacon, broiled in butter, and served with financière ragout.

— **Blanquette en Demi-Deuil.**—Fricassee, garnished with sliced truffles and mushrooms.

— **bouilli à l'Estragon.**—Boiled, served with white sauce, flavoured with tarragon leaves.

— **braisé à l'Estragon.**—Larded, stuffed, and braised ; served with a rich brown sauce flavoured with tarragon.

— **braisés aux Fines Herbes.**—Braised, served with brown sauce flavoured with chopped chives, tarragon, chervil, parsley, cress, and white wine.

Poulet Cardinal.—Breast bone removed, stuffed with veal forcemeat, and boiled; garnished with small quenelles and slices of truffles; served with cardinal sauce, composed of white sauce, tomato essence, lobster butter, and chilli vinegar.

— **à la Carême.**—Breast and wings flattened and cut into round shapes, braised and pressed, finished in madère sauce, and dressed on border of potato purée (baked); centre filled with julienne of truffle, mushroom and tongue; béarnaise sauce on each medallion, and madère sauce round base of dish.

— **en Casserole.**—Browned in butter, with or without mirepoix, stewed or braised in an earthenware fire-proof stewpan, in brown sauce; sent to table in same pan.

— **à la Catalane.**—Sauté of chicken, ranged in earthenware casserole, with layers of rice, bouquet, etc., and finished in oven.

— **Cécil.**—Breast and wings, larded with strips of tongue and truffles, braised white, dressed in border of potato purée (browned in oven) upon a foie-gras farce; sauced over with demi-glaze.

— **à la Chanut.**—Sauté of chicken (tossed in butter with garlic and shallot flavouring), white wine, demi-glaze, and sliced tomatoes, dressed on croutons of bread; garnished with sautéed mushrooms, new potatoes (fried), and green peas, liquor reduced and strained over.

— **Côtelettes de, à la Chinoise.**—Pounded chicken, free from skin and sinews, flavoured with salt, pepper, curry powder, and nutmeg, rubbed through a sieve and mixed with breadcrumbs and egg white, shaped into cutlets, egged, crumbed, and fried in clarified butter; served with tartare sauce.

— **à la Chevalière.**—Fricassee (fillets larded with strips of truffles, braised and glazed), garnished with mushrooms, truffles, cocks' combs, and small fried chicken croquettes.

— **à la Chivry.**—Braised; garnished with rings of Spanish onions, filled with onion purée, chives, and chopped tarragon, sauced over with a rich herb sauce.

— **en Cocotte or à la Casserole.**—Small fat chicken braised whole in a fire-proof casserole; garnished with slices of ham, artichoke bottoms, and mushrooms; demi-glaze sauce.

— **en Compôte.**—Stewed in rich brown sauce, with mushrooms, slices of fried bacon, and braised button onions.

Poulet à la Diable.—Spring chickens split open at the back, highly seasoned with cayenne, dipped in oiled butter, and grilled; spread over with mixed mustard or devilled butter. Cold fowl treated in same manner.

— **à l'Ecarlate.**—Braised, garnished with heart-shaped slices of cooked ox-tongue; served with demi-glace or velouté sauce.

— **Epigrammes, à la Villeroi.**—Fillets, seasoned and slightly broiled, immersed in velouté sauce, egged, crumbed, and fried; served with tomato sauce.

— **Epigrammes aux truffes.**—Boned and skinned, cut into heart shapes or fillets, larded with truffles, and broiled in butter; served with truffle sauce.

— **Escalopes, à l'Anglaise.**—Minced (cold roast or boiled), stewed in béchamel sauce, filled into scallop shells, sprinkled with breadcrumbs and small pieces of butter, and baked in a quick oven.

— **Filets, à l'Impériale.**—Larded breasts and wings, braised, and served with game quenelles and truffles.

— **Filets, à la Jardinière.**—Breasts broiled; garnished with groups of young spring vegetables; demi-glace sauce.

— **Filets de, à la Marcelle.**—Chicken fillets, crumbed and broiled in butter, dressed round a shape of Anna potatoes; sauce, Godard, flavoured with paprika.

— **Fricassée aux Champignons.**—Stewed in white sauce with sliced mushrooms.

— **Fricassée, à la Havelock.**—Blanched and stewed in allemande sauce, enriched with egg-yolks and fresh butter; garnished with rings of ox-tongue, truffles, mushrooms and cocks' combs.

— **frit à la Dauphine.**—Broiled, coated with velouté sauce, egged, crumbed, and fried; garnished with small potato croquettes; tomato sauce.

— **frit à la Duchesse.**—Boned, cut into small portions and flattened, steeped in oil and lemon juice, flavoured with savoury herbs and onions, drained, egged, crumbed, and fried; served with velouté sauce, blended with cream and minced ham.

— **frit à l'Orly.**—Parboiled, cut into neat pieces, and marinated; dipped in frying batter and fried in clarified butter; garnished with fried parsley; tomato sauce.

— **frit à la Tartare.**—Boiled; when cold, cut into joints, seasoned, egged, crumbed, and fried in deep fat; served with tartare sauce.

- Poulet frit à la Tyrolienne.**—Jointed, seasoned, egged, crumbed, and fried slowly in clarified butter; served with tomato sauce.
- **frit à la Viennoise.**—Boned, cut into small portions and flattened, marinated, drained, egged, crumbed, and fried; tomato sauce.
- **à la Général.**—Braised; garnished with groups of green peas and asparagus points; served with *madère* sauce.
- **hâchis, à l'Ecarlate.**—Stewed in *demi-glace* sauce and garnished with slices of braised ox-tongue.
- **à l'Ivoire.**—Boiled; breast covered with slices of lemon and barded; served with *suprême* sauce.
- **à l'Indienne.**—Stewed in curry sauce, with Indian pickles or *piccalilli*, cut in fine strips; served with boiled rice.
- **Livournaise.**—Split open from back, flattened, steeped in lemon juice and sweet oil, flavoured with bay-leaf, parsley, and onions, drained, breaded, egged, and broiled in butter; served with *mayonnaise* sauce flavoured with anchovy essence.
- **mariné frit.**—Boiled and cut into pieces, steeped in lemon juice and oil, drained, dipped in frying batter, and fried.
- **Montmorency.**—Stuffed with a *salpicon* of sweetbreads, truffles and mushrooms, breast larded and braised; garnished with sliced sweetbreads and mushroom heads; served with *madère* sauce.
- **à la Montmorency.**—Boned, stuffed with sausage forcemeat mixed with chopped truffles, and breast larded; braised, cut up, and served with *demi-glace* sauce.
- **Paschaline.**—Braised, sprinkled with chopped mushrooms, sauced over with a rich *velouté* sauce and garnished with halves of hard-boiled eggs stuffed with veal forcemeat and fried.
- **poêlé aux Groseilles vertes.**—Stewed in the oven in earthenware casserole; brown sauce with green gooseberries.
- **à la Polenta.**—Braised white, finished in white wine and tomato sauce, garnished with small *timbales* of maize or polenta.
- **Pondichéry.**—Sautéed, stewed in brown sauce, mixed with apple *purée*, the juice and rind of a mandarin orange finely chopped; served in a border of boiled rice.
- **Provençale.**—Stewed, with braised onions, sliced tomatoes, mushrooms, and *madère* sauce.
- **à la Reine.**—Fricasseed, dished up in pyramidal form, garnished with chicken *quenelles*, mushroom heads, sliced truffles, and fried bread *croûtons*.

Poulet Romaine.—Braised, finished in tomato sauce reduced with marsala; garnished with sliced truffles, braised lettuce, and macaroni timbales.

— **à la St. Cloud.**—Braised white or boiled; breast larded with truffles and ox-tongue and barded; served with suprême sauce mixed with finely chopped truffles.

— **à la St. Lambert.**—Fricasseed, dished up in pyramidal form, surrounded with groups of small braised carrots, green peas, and French beans.

— **à la Stanley.**—A delicate fricassée of chicken, with rich suprême sauce; garnished with fine sheds of truffle and ham or tongue.

— **Suprême de, Jeanette** (invented by M. A. Escoffier).—Braised chicken fillets (white); when cold coated with white chaudfroid sauce and aspic; decorated with tarragon leaves.

— **Trianon.**—Barded and roasted whole in fire-proof casserole, finished with demi-glace sauce reduced with chablis; garnished with artichoke bottoms filled alternately with mushroom heads and green peas.

— **Timbales de, à la Méridionale.**—Soufflé of chicken, filled in timbale moulds, with concentrated tomato purée in the centre, steamed in the oven, and served with madère sauce.

— **à la Vert-Pré.**—Boiled; served with velouté or suprême sauce, containing chopped chervil and tarragon, and spinach greening.

— **à la Vigo.**—Braised, and finished in Madeira sauce; garnished with small tomatoes, scalded, and baked whole.

Poulet sauté à la Bayonnaise.—Fried, with coarsely minced ham, stewed in brown sauce, sherry wine, small peeled and sliced tomatoes, dressed in a border of stewed rice.

— **à la Béarnaise.**—Sautéed, finished in a velouté sauce, enriched with cream, meat glaze, white wine, chopped parsley, and tarragon leaves.

— **Beaulieu.**—Like "Cocotte," to which a garniture of marble-shaped fried potatoes and dice shapes of artichoke bottoms is added.

— **à la Bourgeoise.**—Par-fried and stewed in brown sauce, with chopped mushrooms and red wine; garnished with green peas and young carrots.

— **à la Chasseur.**—Sautéed, and stewed in espagnole and tomato sauce, with white wine, chopped parsley, chopped mushrooms, and lemon juice.

— **à la Demidoff.**—Sautéed, stewed in brown sauce diluted with sherry; dressed in a border of cooked rice.

- Poulet sauté à la Duse.**—Cut into joints, fried in oil, and stewed in tomato sauce with artichoke bottoms cut in dice, dressed in border of risotto (stewed savoury rice), sprinkled over with chopped white Piémont truffle.
- **à la Fermière.**—Sautéed, stewed in demi-glaze sauce diluted with cream, lemon juice, sprinkled with chopped parsley, and garnished with groups of small cut spring vegetables.
 - **à la Florentine.**—Sautéed and stewed in brown sauce and tomato purée, and flavoured with chopped shallots, green pepper, and white wine.
 - **à la Godard.**—Breast, fillets and wings skinned, larded with truffles and bacon, broiled in butter, and stewed in white sauce with chopped mushrooms; garnished with whole truffles, mushroom heads, and *fleurons*.
 - **à la Hongroise.**—Sautéed and stewed in velouté sauce, flavoured with white wine, chopped parsley, and paprika pepper.
 - **aux Hûîtres.**—Par-fried, and stewed in white sauce with bearded oysters.
 - **à la Inkermann.**—Sautéed and stewed in tomato sauce, flavoured with curry and meat glaze; garnished with fried eggs, and small slices of broiled ham.
 - **à l'Italienne.**—Par-fried, and stewed with brown sauce, flavoured with tomato, dished in border of rice; seasoned with tomato purée and parmesan cheese.
 - **Lathuile.**—Jointed, tossed in butter, mixed with dice shapes of par-fried potatoes and slices of artichoke bottoms, and finished in demi-glaze sauce; garnished with groups of braised button onions and fried parsley.
 - **à la Lyonnaise.**—Broiled, jointed, and stewed in tomato and espagnole sauce, reduced with white wine, minced onions, and fried in butter.
 - **à la Marengo.**—Jointed, seasoned, and fried in oil, stewed in rich brown sauce, with sliced mushrooms, and truffles; garnished with whole fried eggs, bread croûtons, and braised button onions.
 - **Mascotte.**—Jointed, tossed in butter, and stewed in madère sauce with slices of truffles; garnished with artichoke bottoms and noisette potatoes.
 - **Mousquetaire.**—Cut in joints and sautéed in butter and chopped ham, drained, and finished in a tomato sauce flavoured with claret, meat glaze, and lemon juice; garniture: cubes of foie-gras, *fleurons*, cocks' combs, *cépes*, and truffles.
 - **à la Paysanne.**—Par-fried and stewed in brown sauce, with olive-shaped carrots, turnips and celery root.



Poulet sauté à la Périgueux.—Par-fried and stewed chicken with truffle sauce.

— **à la Printanière.**—Par-fried and stewed in brown sauce; garnished with groups of green peas, small cut carrots, and French beans.

— **au riz gratiné.**—Par-fried and stewed in brown sauce, with dice shapes of bacon and chopped onions, dressed on a bed of rice, covered with rice and tomato purée, sprinkled with breadcrumbs and small pieces of butter, and baked in the oven.

— **à la St. George.**—Fried in oil, and stewed in velouté sauce and sliced mushrooms; surface glazed with meat extract.

Poussins.—Very young chickens (baby or chic-chickens).

— **Hambourg.**—Stuffed with quenelle meat and braised; garnished with noisette potatoes, truffles, and artichoke bottoms; demi-glaze sauce.

— **Lyonnaise.**—Cut into joints, blanched, and marinated in oil, vinegar, and herbs, dipped in frying batter, and fried in deep fat; garnished with fried onion rings; tomato sauce.

— **Parmentier.**—Braised as above, with cubes of fried potatoes added.

— **Portugaise.**—Par-fried and stewed in brown sauce flavoured with sherry, with sliced tomatoes and cubes of cucumber.

— **Turenne.**—Browned in butter and stewed in earthenware stewpan in the oven, with brown sauce, noisette potatoes, slices of tomatoes, and truffles.

Quenelles de Volaille à l'Italienne.—Pounded chicken meat mixed with chopped mushrooms, shaped into quenelles, and poached in stock; served with sauce, containing chopped truffles, mushrooms, demi-glaze, and ham.

— **à la Suprême.**—Pounded chicken fillets, filled into quenelle moulds, with salpicon in the centre, and steamed in the oven; served with suprême sauce, and garnished with slices of truffles.

Soufflé de Volaille à la Reine.—Light chicken forcemeat enriched with cream, filled in moulds, and steamed; served with suprême sauce and garnished with slices of truffles.

GIBIER—GAME.

Volaille Sauvage—Wild Poultry.

Bécasse.—Woodcock.

— **à la Minute.**—Broiled woodcock or snipe, served with madère sauce.

Bécasse braisées à l'Orange.—Braised woodcock or snipe, served with orange sauce.

— **en Salmi.**—Par-roasted or par-fried, and stewed in salmi sauce ; garnished with olives, etc.

— **à la Stockholm.**—Parboiled, stuffed with beef and pork forcemeat, chopped shallots, mushrooms, and gherkins, braised in fire-proof casserole ; white wine sauce.

Caille.—Quail.

— **en caisses.**—Boned, stuffed with foie-gras farce, braised, cut in halves, and dressed in quail cases ; served with périgueux sauce.

— **en casserole.**—Braised whole in fire-proof earthenware stewpan (casserole) ; garnished at will with braised lettuce, endive, mushrooms, button onions, truffles, financière, etc. ; sent to table in the casserole.

— **en Compôte.**—Par-roasted, and stewed in brown sauce, with dice of broiled bacon and fried bread croûtons, small mushrooms, and braised button onions.

— **Demidoff.**—Braised whole in casserole, with small shapes of carrots, turnips, sliced truffles ; demi-glace sauce ; sent to table en casserole.

— **à la Diane.**—Boned, stuffed, and braised in hearts of lettuce en casserole ; financière garniture.

— **George Sand.**—Boned, stuffed, and par-braised ; when cold, rolled in puff paste and baked in oven.

— **à la Jardinière.**—Broiled or braised quails, with finely cut young vegetables, carrots, turnips, beans, peas, etc. ; demi-glace sauce.

— **à la Lucullus.**—Boned, stuffed, and braised, with game quenelles and sliced truffles.

— **à la Mirepoix.**—Marinated in white or red wine vinegar, carrots, savoury herbs, and juniper berries, etc. ; then braised ; sauce, marinade.

— **au Nid.**—Halved, tossed in butter, and cooked en casserole with sliced truffles and demi-glace sauce ; finished with nest-like border of shredded artichoke bottoms.

— **à la Périgueux.**—Braised ; brown sauce with truffles.

— **Piémontaise.**—Braised whole, dressed in cooked rice mixed with tossed chicken liver, foie-gras and truffles, in casserole, and finished in oven ; sent to table in same pan as cooked in.

— **en Polenta.**—Stewed in brown sauce, dressed in polenta border. (Polenta is Italian oatmeal.)

— **Pouding de, à l'Anglaise.**—Quail pudding, mould lined with suet crust, filled with quails, slices of beef, seasoned, and then boiled or steamed.

Caille Régence.—Boned, stuffed with foie-gras farce, and braised; garnished with financière; truffle sauce.

— **sous la Cendre.**—Barded, wrapped in oiled paper, cooked in wood embers, the same as baked potatoes; remove paper when done; brown sauce reduced with white wine.

Croustades à la Champenoise.—Braised halves of quails, stuffed with game forcemeat, chopped mushrooms and liver, dressed on fried bread croûtons, glazed, and served with demi-glace sauce.

Canards Sauvages.—Wild ducks.

— **à l'Américaine.**—Stuffed with suet and bread stuffing, and braised; served with salmi sauce containing chopped shallots, duck liver, and port wine.

— **à la Chasseur.**—Stuffed with game forcemeat and chopped mushrooms, and braised; served with a game sauce flavoured with black currant jelly.

— **Filets de, aux truffes.**—Fried fillets, served with salmi sauce, with sliced or chopped truffles.

— **aux Navets.**—Par-roasted, and stewed in brown sauce, with braised young turnips.

— **aux Olives.**—Par-fried, and stewed in brown sauce, with turned French olives.

— **en Salmi.**—Par-roasted, and stewed or jugged in salmi sauce.

Coq de Bruyère aux quenelles de truffes.—Heath-cock larded and braised; served with small quenelles of chicken and chopped truffles.

— **à la Polonaise.**—Heath-cock, jointed, parboiled, steeped in game marinade, and braised in the oven; served with brown game sauce mixed with sour cream.

Faisan.—Pheasant.

— **à la Bonne Femme.**—Braised whole, with small pieces of ham and slices of Spanish onion; served with a brown sauce mixed with Indian chutney.

— **Bruxelloise.**—Braised in casserole, with mirepoix and brussels sprouts; garnished with the latter; brown sauce.

— **aux Choux.**—Braised in casserole, with stewed spring cabbages, fried slices of bacon, small carrots, and sausages.

— **Cavour.**—Roast or braised, dressed in casserole with nouilles, previously tossed in butter; demi-glace sauce.

— **Compôte de, au Madère.**—Stewed in madère sauce.

— **Côtelettes de, à la Richelieu.**—Pheasant forcemeat shaped into cutlets, and poached; when cold, egged, crumbed, and fried in deep fat; served with brown truffle sauce.

- Faisan à la Flamande.**—Braised ; garnished with small stuffed braised cabbages and fried sausages.
- **à la Jardinière.**—Braised, dressed in border of pheasant farce ; garnished with mixture of spring vegetables.
- **Livournaise.**—Braised in casserole, with cépes, mushrooms, and slice of lean bacon ; salmi sauce.
- **à la Richemont.**—Fillets larded, with truffles and bacon, and braised ; suprême sauce.
- **Rossini.**—Braised white, sauced over with suprême sauce, and garnished with foie-gras and truffles.
- **en Robe de Chambre.**—Boned, cut flat, spread with veal farce, tongue and truffles rolled up and braised ; when cold, wrapped in puff paste and baked ; served with demi-glace sauce ; also served cold with aspic garnish.
- **Salmi de, aux truffes.**—Par-roasted, and stewed in salmi sauce with sliced truffles.
- **Salmi de, à la Bohémienne.**—Broiled, and stewed in madère sauce, chopped ham, and mushrooms ; garnished with fried bread croûtons and whole mushrooms.
- **Souvaroff.**—Braised white, breasts removed, and stuffed with chicken farce ; suprême sauce.
- **à la Talleyrand.**—Larded fillets, braised, dressed in centre of a border made of pheasant forcemeat ; garnished with slices of hard-boiled eggs, crumbed, and fried.
- Gélinotte.**—Hazel hen.
- **Filets de, au Champagne.**—Broiled fillets stewed in champagne sauce.
- **en Salmi.**—Par-roasted, and stewed in brown sauce, olives, etc.
- Grive.**—Fieldfare or thrush.
- **Bonne Femme.**—Tossed in butter, with dice of bacon, mushrooms, and small button onions ; finished in demi-glace sauce.
- **braisées en caisses.**—Braised, served in small paper cases.
- **braisées au Lard.**—Braised, with fried bacon ; demi-glace sauce.
- **à la Chasseur.**—Barded and roast ; served with mushroom sauce ; garnished with game quenelles.
- **Genièvre.**—Braised in casserole, with juniper berries and brown sauce.
- Mauviettes.**—Larks.
- **Bonne Femme.**—Broiled with butter, bacon cut in dice, button onions, and mushrooms ; finished in demi-glace sauce, enriched with meat glaze and lemon juice.

Mauviettes farcies aux truffes.—Boned, stuffed with forcemeat and truffles, and braised; served with truffle sauce.

— **Lucullus.**—Boned, stuffed with foie-gras, and braised, dressed in cases and served with truffle sauce.

— **à la Madrid.**—Boned, stuffed with pounded veal, ham, and breadcrumbs, braised and glazed, dressed in paper cases, or in border of potatoes; demi-glace sauce.

— **Parmentier.**—Boned, stuffed with celery purée, and braised; when cold, wrapped in puff paste and baked; dressed in border of finely cut fried straw potatoes; demi-glace sauce.

— **Pompadour.**—Boned, stuffed with chopped beef, crumb bread, braised, and served with périgieux sauce.

Ortolans à la Provençale.—Braised ortolans with richly stewed onions; sauce, Robert.

— **à la Delmonico.**—Boned, stuffed with ham farce and chopped truffles, braised in earthenware pot (casserole), covered with paste crust; sent to table in the casserole.

— **Marianne.**—Braised in casserole, with spinach and demi-glace sauce.

— **à la Périgord.**—Braised, with truffle sauce.

— **à la Polonaise.**—Broiled and stewed; garnished with sauerkraut, small pease dumplings, and pieces of smoked sausage.

Perdrix—Perdreaux.—Partridge—Grouse.

— **Batelière.**—Braised, with button onions, mushrooms, fried eggs, and crayfish tails; demi-glace sauce.

— **à la Beauharnais.**—Braised, garnished with asparagus tips, fresh button mushrooms, and artichoke bottoms; truffle sauce.

— **en Casserole.**—Braised in earthenware stewpan, with dice shapes of bacon, button onions, mushrooms, and bouquet garni; brown sauce flavoured with lemon juice.

— **à la Chasseur.**—Par-roasted and stewed, with chopped mushrooms, claret sauce, and chopped lemon rind; garnished with fleurons or sippets of bread.

— **Chartreuse de.**—Stewed, with braised spring cabbages and young carrots, dressed in timbale with alternate layers of vegetables; brown sauce.

— **Chantilly.**—Stuffed with foie-gras and braised; garnished with lentil purée in border or timbales; sauce madère.

— **aux Choux.**—Braised, with bacon and stewed spring cabbages.

Perdrix—Perdreaux.

- **farcis aux Champignons.** — Stuffed and braised ; served with mushroom sauce.
- **à la Maréchal.**—Braised breasts and wings, with truffles, mushrooms, and fried potato croquettes ; *madère* sauce.
- **pains de, à la Dauphine.**—Darioles or timbales of partridge farce mixed with truffles and mushrooms, poached, and garnished with asparagus points, potato croquettes, and button mushrooms ; *madère* sauce.
- **à la Princesse.**—Breasts, skinned, larded with bacon and truffles, and braised ; *madère* sauce.
- **à la Pompadour.**—Stuffed with liver farce, larded and braised ; served with goose-liver and truffle stew ; *périgieux* sauce.
- **Salmi de, aux truffes.**—Par-roasted, and stewed in brown sauce with truffles.

Perdreaux blancs aux Olives.—Ptarmigan stewed in brown sauce with olives.

- **à la Gambetta.**—Broiled and stewed in brown sauce ; garnished with small stuffed tomatoes and *croûtons*.

Pluviers.—Plovers.

- **Côtelettes de, en Caisses.**—Boned, shaped into cutlets, braised, spread over with farce, egged, crumbed, and fried ; served in china or paper cases ; *chasseur* sauce.
- **Duglairs.**—Stuffed with liver farce, and braised, fillets and wings dressed on *croûtons* spread over with *foie-gras*, etc. ; sauce *madère*, flavoured with cognac.
- **à la Périgieux.**—Braised, with truffles.
- **sautés au Champagne.**—Tossed in butter and stewed in champagne sauce.

GIBIER QUADRUPÈDE.

(FOUR-FOOTED GAME.)

Cerf.—Deer.

- **Filet de, sauce Poivrade.**—Braised fillet of deer with pepper sauce mixed with red currant jelly.
- **piqué à la Diable.**—Larded and braised, served with a sharp pepper sauce or *sauce diable*.
- **Ragoût de, mariné.**—Pickled or marinated, stewed or jugged.

Chevreuil.—Roebuck.

- **à la Bourgeoise.**—Stewed venison, with braised button onions.

- Chevreuil braisé à la St. Hubert.**—Braised pickled venison, larded ; finished in brown sauce flavoured with claret and cinnamon ; garnished with stoned prunes, glazed with meat extract.
- **Civet de.**—Jugged venison, with red currant jelly served separate.
- **Côtelettes de, à la Turque.**—Cutlets, egged, crumbed, and fried ; fried parsley garnish ; tomato sauce.
- **Cumberland.**—Braised, with marinade sauce, port wine, and orange juice flavour introduced.
- **Escalopes de, à la Chasseur.**—Scallops breaded and fried ; served with chasseur sauce mixed with red currant jelly.
- **Fricot de, à la Piémontaise.**—Jugged neck or breast, with small savoury rice timbales ; tomato sauce.
- **Grenadin de, aux truffes.**—Small filets, larded and braised ; served with truffle sauce.
- **Longe de, à la Tomate.**—Braised loin with tomato purée.
- **Noix de, à la gelée de groseille.**—Braised kernel, with brown sauce flavoured with red currant jelly.
- **à la Sultane.**—Marinated neck, loin or fillet, stewed in salmi sauce containing pickled sultanas, reduced with port wine.
- **Tournedos de, à la Milanaise.**—Very small steaks, broiled or grilled ; served with stewed macaroni and tomato sauce.
- Venaison.**—Venison.
- **Filet de, aux Olives.**—Grilled venison steaks dressed with stoned olives and brown sauce.
- **Cuissot de, à la Richemont.**—Boned, larded, and braised or roasted leg, served with small fried sweet potatoes and red currant jelly.
- Lapin or Lapereau.**—Rabbit.
- **Gibelotte de, à la Bourguignonne.**—Par-fried, and stewed in brown sauce, with claret and braised button onions.
- **Croquettes de, à la Maintenon.**—Minced cooked rabbit, made into salpicon, with béchamel sauce, shaped into croquettes, egged, crumbed, and fried ; served with brown sauce reduced with sherry wine.
- **frits à la Tartare.**—Boned, pickled or marinated, boiled and pressed, egged, crumbed, and fried in deep fat ; served with tartare sauce.
- **à l'Indienne.**—Curried, with boiled rice.
- **à la Minute.**—Cut up, tossed in butter, and stewed in Madeira wine sauce.

Lapin à la Poulette.—Cut up, fried in butter, stewed in white sauce, with sliced mushrooms, lemon juice, and chopped parsley.

Levraut.—Leveret.

— **Côtelettes de, aux truffes.** — Fried leveret cutlets, with truffle sauce.

— **farci à l'Américaine.** — Boned, stuffed, and braised ; served with demi-glace and tomato sauce blended.

— **Gibelotte.**—Cut up small, tossed in butter, with button onions, and cubes of fried potatoes ; demi-glace or madère sauce.

— **Maréngo.**—The same as poulet marengo.

— **frit à l'Orly.**—Boned, cut into small pieces, breaded or dipped in batter, and fried in deep fat ; served with tomato sauce.

Lièvre.—Hare.

— **Civet de.**—Jugged hare.

— **Civet de, à la Finnoise.**—Pickled and jugged, in demi-glace sauce, flavoured with sour cream.

— **Côtelettes de, à l'Allemande.** — Loin chop cutlets, egged, crumbed, and fried in butter ; garnished with hard-boiled eggs and pickled gherkins ; served with a white wine sauce.

— **Escalopes de, marinées.**—Marinated or pickled fillets or cutlet shapes, egged, crumbed, and fried ; sauce, marinade.

— **farci à la Fermière.**—Stuffed with veal and pork farce, and braised ; served with a brown onion sauce, mixed with finely chopped ham and parsley, and reduced with white wine.

— **Filets de, à la Sicilienne.** — Larded fillets, braised and finished in reduced gravy ; flavoured with cinnamon and chopped parsley ; dressed in a pyramidal form, and glazed.

— **Florendines de.**—Boned legs stuffed with game farce, rolled, and braised in casserole in the oven.

— **Grenadins de.**—Small fillets, larded and braised ; tomato or demi-glace sauce.

— **en gîte.**—Alternate layers of potted hare, sausage meat, and hare fillets, dressed in a tureen, moistened with sherry, covered with slices of bacon, and baked in the oven ; served in the tureen (hot or cold).

— **Haricot de.** — Cut into joints, seasoned, fried in butter, and stewed in brown sauce, mushrooms and button onions.

— **Longe de, à la Soubise.**—Braised loin, with onion purée ; brown sauce.

Lièvre, Pâté de, à l'Anglaise (Hare Pie).—Cut into small joints, filled in a pie dish, with forcemeat, slices of bacon, liver and stock, covered with puff-paste crust, and baked in the oven.

— **Pâté de, à la Française**.—Raised pie crust, filled with pieces of fried hare, pork farce, bacon, mushrooms, and stock, baked in the oven.

— **Râble de, à la St. Denis**.—Loin or neck cut into cutlets, braised, and served with truffle sauce.

— **Râble de, à la Mode**.—Small joints (larded fillets), fried in butter, and stewed in brown sauce, with small pieces of salt or pickled pork; flavoured with chilli vinegar; served in casserole.

Ours.—Bear.

Cuissot d'Ours à la Cussy.—Boned leg, marinated or pickled, braised, and served with salmi sauce, sliced truffles, etc.

Fricot d'Ours à la Chasseur.—Jugged, with chasseur sauce.

Jambon d'Ours Braisé, au vin de Malaga.—Braised bear's ham, with malaga or port wine sauce.

Renne.—Reindeer.

— **Côtelettes de, Sauce Poivrade**.—Reindeer cutlets fried, with pepper sauce.

Sarcelle.—Teal.

— **bardées à la Westphalie**.—Barded and braised, with slices of broiled Westphalian ham and truffles; demi-glace or champagne sauce.

— **en Salmi**.—Teal stewed in brown sauce with olives, etc.

Sanglier.—Wild boar.

— **Carré de, à la Russe**.—Braised neck; served with sweet orange sauce containing sultanas.

— **Côtelettes de, sauce Madère**.—Braised wild boar cutlets, with madère sauce.

— **Cuissot de, aux Cerises**.—Braised leg of young wild boar, flavoured with red wine, castor sugar and cinnamon; served with brown sauce, containing glacé cherries.

— **Cumberland**.—Braised, with salmi or marinade sauce; port wine and orange juice flavour introduced.

— **Grand Veneur**.—Marinated and encrusted in bread dough, and baked or roasted; served with réforme sauce.

— **en Chevreuil or Venaison**.—Larded leg or fillet, marinated and braised; sauce venaison, and croûtons.

— **Jambon de, aux Petits Pois**.—Braised ham of wild boar with green peas.

— **à la Robert**.—Fried wild boar cutlets with Robert sauce.

SERVICE FROID—COLD ENTRÉES.

Collection of dishes suitable as entrées, and for cold collations, luncheon and supper buffets, etc.

En Aspic—In Savoury Jelly.

Aspic de Foie-gras.—Goose-liver pâté set in savoury jelly.

— **de Homard.**—Lobster set in savoury jelly.

— **aux Œufs de Pluvier.**—Plovers' eggs set in savoury jelly; mould garnished with macédoine, or green peas and truffles.

— **de Ris de Veau.**—Cold braised sweetbread set in savoury jelly.

— **de Saumon.**—Cold salmon set in aspic.

— **de Filets de Soles.**—Fillets of soles set in aspic.

— **de Volaille.**—Chicken, skinned and boned, set in savoury jelly.

Ballotine de Perdreau, Souvaroff.—Boned partridge, stuffed with goose-liver farce and truffles, done up like galantine, and braised, pressed, and glazed; served as cold entrée or supper dish.

Caneton à la Lombertie.—Boned duckling, stuffed with foie-gras and truffle farce, and braised, coated with brown chaudfroid sauce, decorated with truffles, white of hard-boiled egg, and masked with aspic.

Chartreuse de Faisan.—Charlotte-shaped mould lined with aspic, and decorated with green peas, truffles, etc., coated with fawn chaudfroid sauce, and filled with a mixture of cooked pheasant cut in dice, mushrooms, small chicken quenelles, truffles, cocks' combs, and hard-boiled egg, moistened with aspic and madère sauce; turned out when set and garnished suitably.

Chaudfroid (Meat, Fish or Poultry).—Cooked (boiled, broiled or braised), and, when cold, masked with suitably flavoured and tinted chaudfroid sauce, coated and decorated with aspic or some other special garnish; often dressed on a bed of seasoned salad.

— **de Bécasses.**—Chaudfroid of woodcock.

— **de Cailles.**—Chaudfroid of quails.

— **de Coq de Bruyère.**—Heathcock or grouse.

— **de Faisan.**—Braised or boiled pheasant fillets and wings, masked with white chaudfroid sauce; decorated with truffles and aspic.

Chaufroid de Foie-gras en caisse.—Round or oval-shaped slices of foie-gras, masked with white or fawn chaudfroid sauce, set in soufflé cases, and decorated with slices of truffle.

— **de Gelinottes.**—Hazel-hen.

— **de Poulets.**—Cooked chicken fillets, wings and legs skinned, masked with chaudfroid sauce or savoury jelly; decorated with truffles.

— **de Perdreaux.**—Partridge.

Coq de Bois en Gelée.—Fillets of cold black grouse set in mould in savoury jelly.

Côtelettes d'Agneau.—Lamb cutlets.

— **de Chevreuil en Gelée.**—Braised venison cutlets masked with savoury jelly.

— **Danzig.**—Braised or broiled cutlets, pressed, coated with foie-gras farce, and masked with white chaudfroid sauce blended with green pea purée; ornamented with truffle and white of egg, dressed on vegetable aspic border.

— **de Foie-gras en aspic.**—Goose-liver cutlets set in savoury jelly.

— **Moscovienne.**—Neck braised whole, cut into cutlets, set in aspic blended with chopped green mint, dressed on border of tongue, truffles, peas, beans, and egg, set in aspic, macédoine of vegetables seasoned with tartare in centre of dish.

— **de Mouton.**—Mutton cutlets can be prepared and dressed in the same manner as described for lamb cutlets.

— **de Mouton en Belle Vue.**—Broiled or braised mutton cutlets, masked with chaudfroid sauce, dressed cold in savoury jelly, with truffles and fancifully cut vegetables.

— **Renaissance.**—Broiled cutlets, pressed, and coated with liver farce mixed with mushrooms and onion purée, masked with tomato aspic, decorated with white of egg and truffle, and dressed round salad pyramids.

— **de Sanglier en mayonnaise.**—Cooked wild boar cutlets dressed with mayonnaise aspic.

— **Vallorbes.**—As above, with celery and truffle salad mixed with tartare sauce in centre of dish, in place of the ordinary salad.

— **de Veau en Belle Vue.**—Veal cutlets truffled, larded and braised, set in savoury jelly with macédoine of vegetables; when cold, masked with white chaudfroid sauce and garnished with truffles.

— **de Volaille à la Russe.**—Cold chicken cutlets, truffled and larded, masked with mayonnaise aspic, and dressed on vegetable salad.

Crème de Volaille en Tomates.—Scooped-out tomatoes filled with chicken cream and poached; when cold, skin removed and coated with aspic; garnished with chopped aspic and parsley.

Cuisses de Volaille, Belle Alliance.—Boned, stuffed, and braised legs of chicken, masked with chaudfroid sauce and aspic; garnished with truffles, and dressed in aspic; vegetable border.

Darioles de Foie-Gras à la Vatel.—Fluted dariole moulds lined with aspic, and decorated with white of egg and truffle slices; filled with layer of foie-gras paté and aspic.

— **de Volaille à la Chartreuse.**—Small dariole shapes of chicken cream, centre filled with mushroom, truffle, and chicken mince.

Dominos de Foie-Gras.—Domino-shaped moulds lined with aspic, decorated with white of egg and truffle spots to represent dominos; coated with mayonnaise, aspic, or white chaudfroid sauce, and filled with foie-gras slices; dipped in madère flavoured sauce; dished up on a delicate celery salad.

Filets de Bœuf en Chaudfroid.—Fillets of beef, larded, braised, glazed with brown chaudfroid sauce and aspic; decorated with truffle and white of egg; garnished and dressed according to taste.

Filets de Caneton à la Lorraine.—Roasted duckling fillets, spread over with foie-gras or ham purée, and masked with brown chaudfroid sauce and aspic; decorated with truffle, etc.; dressed on ham mousse border.

— **à la Madrid.**—Braised whole, cut into fillets, masked with mayonnaise aspic, mixed with grated horseradish and mustard; garnished with slices of tomatoes, chopped aspic, and cress.

— **Javanaise.**—Larded and braised whole, glazed with demi-glace and aspic; garnished with vegetable macédoine dressed with aspic, etc., grated horseradish, and tomatoes; suitable as remove or supper dish.

Fleurettes de Foie-Gras.—Small square, oblong, or oval (flat) moulds, lined with aspic and decorated with chervil leaves, truffle and chilli skin, masked with aspic cream and filled with foie-gras mixture (pounded); chicken, salmon, and turbot may be prepared in this style.

Galantine de Dinde aux Truffes.—Galantine of turkey with truffles.

— **d'Ortolans en Chaudfroid.**—Braised, stuffed ortolan shaped into galantine, masked with chaudfroid sauce; garnished with truffles and macédoine of vegetables and chopped aspic.

Galantine de Poulet or de Volaille.—Chicken galantine, garnished with aspic.

— **de Veau en Aspic.**—Veal galantine, garnished with savoury jelly.

Langue de Bœuf roulée à l'Aspic.—Rolled ox-tongue, masked and garnished with savoury jelly.

Mauviettes à la Lucullus.—Boned and stuffed larks braised, cooled, and masked with brown chaudfroid sauce, set in soufflé cases, and decorated with truffles, border of green peas, etc.

Mayonnaise de Poissons.—Fish mayonnaise.

— **de Volaille.**—Chicken mayonnaise.

Médallions de Volaille à l'Impériale.—Round slices of cooked chicken (fillets), masked with white chaudfroid sauce, decorated with truffle slices, and dressed on rounds of tongue; garnished with asparagus salad in centre of dish.

Mousse de Foie-gras à la Reine.—Mousse or charlotte moulds lined with aspic, decorated and masked with white chaudfroid sauce, filled with cold mixture of minced foie-gras, ham, truffle, meat glaze, and aspic, centre of same filled with green peas or asparagus points, dressed with mayonnaise.

Pain de Volaille aux Truffles.—Chicken farce mixed with truffles, shaped, and poached; garnished with truffles and aspic.

— **de Foie-gras à la Périgord.**—Small goose-liver shapes, decorated with truffles poached.

Pains de Gibier à la Gelée.—Small game farce shapes.

— **de Volaille à l'Argenteuil.**—Small timbale shapes of cooked chicken cream, mixed with suprême, centre filled with asparagus purée; garnished with asparagus points and truffles.

Parfait de Foie-gras.—Delicately flavoured potted foie-gras (soufflé) dressed in tureen; when cold garnished with aspic, etc.

Pâté de Bécassine aux Truffles.—Snipe pie with truffles.

— **de Cailles Froid.**—Quail raised pie.

— **de Pintade.**—Guinea-fowl pie.

— **de Pigeons Froid.**—Pigeon pie.

— **froid de Veau à l'Anglaise.**—Veal and ham pie.

— **froid de Saumon.**—Salmon pie.

Petites Bombes à la Victoria.—Small bombs or bouches, flavoured with tomato aspic, and filled with pounded cooked chicken breasts, mixed with suprême sauce, and chopped truffles, aspic, etc.; surmount each shape with a large Spanish olive stuffed with foie-gras.

Petites Croustardes Milanaise.—Puff-paste tartlet crusts, flavoured with cheese; when cold, lined with tomato cream, filled with light ham soufflé mixture; decorated with whipped cream.

Petites Langues à l'Espagnole.—Ox-tongue and chicken or veal farce poached in small tongue moulds, masked with brown chaudfroid sauce and aspic; garnished with macédoine of vegetables, etc.

Ris d'Agneau, Seigné.—Lamb's breads braised, pressed in pastry rings, coated with villeroi sauce and aspic; garnished with green pea purée, and dressed on seasoned salad.

— **à l'Amiral.**—Oval slices of braised sweetbread, masked with white chaudfroid sauce, decorated with slices of truffles; dressed on vegetable aspic border, with suitable salad in centre of dish.

Ris de Veau à la Biarritz (or Monte Carlo).—Braised sweetbread, glazed, cut into slices, coated with fawn-coloured chaudfroid sauce, decorated with truffles and chilli skins; dressed on rice border or carved rice block (socle) with hâtelet in centre.

Roulade Norvégienne.—Cooked breast of veal, lean beef and bacon, minced up and shaped into roll, boiled or braised, and glazed with brown chaudfroid sauce; garnished with slices of truffles, etc.

Salade de Poulets.—Chicken salad.

Soufflés de Jambon.—Pounded ham mixed with madère sauce, cream, and aspic, set in moulds; decorated with truffle strips, etc., set on ice, and turned out when required.

Suprême de Veau à l'Aspic.—Braised, larded cushion piece of veal cut into fillets, and masked with white chaudfroid sauce and aspic, decorated with truffle, etc., and dressed on carved rice block (socle); garnished with chopped aspic.

Tartines de Volaille en Surprise.—Sandwich shapes of chicken, tongue and chicken farce, poached in sandwich moulds, and coated, when cold, with aspic cream; decorated with finely cut strips of tongue and truffle; served on a bed of green salad.

Terrine de Gibier à la Suisse.—Fire-proof terrine lined with bacon, veal and pork farce, and filled with boned and skinned sliced game (either hare, partridge, or pheasant), moistened with stock, top covered with bacon and farce, and thus cooked in oven; when cold, surface masked with aspic, and decorated with slices of hard-boiled egg and truffle.

Timbale Toulousienne.—The same as Chartreuse de Faisan, using white sauce to mask the mould, and cooked veal or chicken in place of pheasant.

Tomates à l'Algérienne.—Tomato moulds masked with tomato aspic, filled with cooked chicken cream, mixed with aspic, etc.; turned out when set and garnished with chopped green aspic.

Zéphires de Foie-Gras.—The same as fleurettes, but using zephyr moulds.

RELEVÉS—REMOVES.

GROSSE PIÈCES.

These are, as a rule, solid joints, such as saddle of lamb or mutton, loins of veal or mutton, legs of mutton or lamb, fricandeau of veal, fillets, sirloin, or ribs of beef, venison, deer, wild boar, ham, etc.; boiled turkey, large fowls, capons, etc., are also at times served under this heading. Some kind of vegetable is usually sent with this course as an accompaniment or garnish. On the Continent and occasionally in England these dishes are often served after hors-d'œuvre or after fish. Following this course are served:

DU BŒUF—BEEF.

Aloyau de Bœuf braisé.—Braised sirloin of beef.

— **à l'Espagnole.**—Braised, with button onions.

— **Flamande.**—Braised; garnished with groups of garden vegetables.

— **à la Nivernaise.**—Braised, with young turnips and French carrots, glazed.

Beefsteak d'Aloyau.—Porterhouse steak.

Bœuf braisé à la Mode.—Braised rump, with vegetables.

— **bouilli à l'Anglaise.**—Boiled salt beef, with carrots, turnips, and suet dumplings.

— **Bernoise.**—Braised top side or rump, with stewed nouilles, and baked potatoes.

— **à la Célestine.**—Roast sirloin; garnished with small baked potatoes and roll of stuffed pancakes, cut into one-inch pieces, egged, crumbed, and fried in clarified butter.

— **à la Française.**—Boiled, with carrots, turnips, and cabbage.

— **à la Jardinière.**—Parboiled and braised; garnished with small spring vegetables.

— **à la Lorraine.**—Roast sirloin; garnished with braised button onions, mashed potatoes, and braised spring cabbages.

Bœuf Palermo.—Roast rib or sirloin, boned ; garnished with braised potatoes and small stuffed cucumber or vegetable marrow.

— **Piémontaise.**—Roast boned ribs ; garnished with timbales of cooked rice or macaroni, flavoured with tomato and saffron, and fried potatoes.

— **à la Russe.**—Boiled, served with cucumber salad.

Côte de Bœuf braisé.—Braised boned ribs of beef.

— **à la Normande.**—Braised ribs ; garnished with mashed potatoes and young glazed carrots.

— **à la Saint Hubert.**—Roast or braised ; garnished with stuffed braised cabbages, lettuces, and glazed button onions.

Culotte de Bœuf braisé.—Braised round of beef.

De l'Agneau et Mouton or Pré-Salé.

Lamb or Mutton.

Epaule d'Agneau braisée.—Braised shoulder of lamb.

— **roulée aux Petits Pois.**—Rolled shoulder of lamb braised, with green peas.

— **braisée aux Truffes.**—Boned, rolled, stuffed with truffles and forcemeat, braised ; demi-glace sauce.

Filet de Bœuf à la Brabançonne.—Fillet of beef trimmed whole, larded, and put in marinade for twenty-four hours, braised slowly, essence of braize used for sauce ; garniture : carrots and turnips, round or olive shapes, glazed potato purée, brussels sprouts purée, spinach and soubise (onion purée), all dressed in groups round the base of the fillet ; brown sauce served separately.

— **à l'Ancienne.**—Braised ; garnished with slices of hard-boiled eggs, crumbed and fried, braised haricot beans, and braised lettuces.

— **en Chevreuil.**—Pickled in red wine marinade and braised ; served with piquant sauce.

— **Clairemont.**—Roast (larded) ; garnished with kidney potatoes and glazed chestnuts.

— **Louis XV.**—Braised (larded) whole ; garnished with stuffed potatoes fried or baked.

— **Palestine.**—Roast (larded) whole ; garnished with braised Jerusalem artichokes, parsnips, and button onions.

— **Paysanne.**—Braised ; garnished with celery, turnips, carrots, and new kidney potatoes ; browned in the oven.

— **Parisienne.**—Roast (larded) ; garnished with small marble-shaped fried potatoes.

Filet de Bœuf Richelieu.—Larded and braised ; garnished with stuffed tomatoes, truffles, and mushrooms.

— **Strasbourggeoise.**—Roast ; garnished with sauerkraut (pickled white cabbages), slices of rolled braised ham, smoked sausage, and mashed potatoes.

— **Toscane.**—Roast (larded) ; garnished with artichoke bottoms, stuffed tomatoes, and small braised brussels sprouts, tossed in butter.

Gigot de Mouton.—Leg of Mutton.

— **bouilli à l'Anglaise.**—Boiled ; garnished with boiled young carrots, turnips, sprigs of cauliflower, French beans, and brussels sprouts ; served with caper sauce.

— **braisé en Chevreuil.**—Pickled in red wine marinade and braised.

— **braisé à la Soubise.**—Braised leg of mutton with onion purée.

— **braisé à la Turque.**—Braised, with stuffed cucumbers.

— **en Chevreuil.**—Boned leg of mutton, marinated for three days in wine, vinegar, and herbs, etc., then roasted, and served with poivrade (pepper) sauce.

— **Nesselrode.**—Roast, served with stewed chestnuts (whole), sliced mushrooms, and truffles.

Langue de Bœuf braisée.—Braised smoked ox-tongue

Musettes d'Agneau à la Française.—Boned shoulder of lamb, stuffed with forcemeat, rolled and braised (usual mirepoix and white wine), dressed on a bed of mashed potatoes ; garnished with small potato balls, stuffed tomatoes, dice of ham, tossed in butter, and mushrooms ; sauce, demi-glace, served separate.

Poitrine d'Agneau Farcie à la Soubise.—Stuffed breast of lamb braised, with onion purée.

Quartier d'Agneau à la Flamande.—Roast fore or hind quarter of lamb, garnished with braised turnips and small stuffed spring cabbages.

Selle d'Agneau à la Bretonne.—Roast saddle of lamb, with purée of haricot beans.

Selle de Mouton.—Saddle of mutton.

— **à la Castellane.**—Roast saddle of mutton ; garnished with stuffed tomatoes, aubergines, pimentos, fried bananas, and duchesse potatoes ; sauce, demi-glace.

— **à la Jardinière.**—Garnished with spring vegetables.

— **Milanaise.**—With macaroni and tomato purée.

Selle de Pré-Salé, Belle Alliance.—Roast saddle of prime mutton; garnished with potato purée, braised lettuce, and stuffed tomatoes; served with gravy.

du Cochon or Porc—Pork.

Carré de porc braisé.—Braised neck of pork.

Cochon de Lait rôti (Roast Sucking Pig).—Sucking pig roasted on spit or in the oven, basted with olive oil or beer (the latter is the custom in Germany and Switzerland); serve with ravigote or other suitable sauce.

— **braisé.**—Braised sucking pig.

— **à la Broche.**—Roasted on the spit.

— **farcî.**—Stuffed and roasted.

Gigot de Porc à la Hongroise (Braised Leg of Pork, Hungarian style).—Boned, rolled, and braised, with sauerkraut; garnished with the latter and with small potato croquettes.

— **bouilli à l'Anglaise.**—Boiled leg of salt pork, with carrots, turnips, parsnips, and peas pudding.

— **rôti.**—Roast leg of fresh pork.

Jambon à la Beaucaire.—Braised; garnished with small rice croquettes, small heads of braised lettuce and potato fondantes; sauce, demi-glace, flavoured with ham essence.

— **au Madère.**—Boiled ham with Madeira sauce.

— **à la Roederer.**—Braised ham with champagne sauce.

— **Westphalie, braisé.**—Braised Westphalian ham.

Longe de Porc farcie.—Braised and stuffed loin of pork.

Selle de Porc.—Roast saddle of pork.

du Veau—Veal.

Carré de Veau garni.—Roast neck of veal, garnished with braised vegetables.

Longe de Veau à la Française.—Roast loin of veal, garnished with stuffed tomatoes and potato croquettes.

— **à la Gênoise.**—Braised, with stewed nouilles (flat macaroni), mushrooms, and truffles.

— **à l'Italienne.**—Braised, with rice timbales and tomato sauce.

— **Montpensier.**—Roast, with stewed truffles.

Noix de Veau piquée.—Braised (larded) cushion of veal.

— **à l'Allemande.**—Braised (larded), garnished with new potatoes (baked) and green peas.

— **à la Chasseur.**—Roast, stuffed with minced game and mushrooms.

— **Piquée à la Chicorée.**—Roast (larded), with purée of endive.

Poitrine de Veau farcie.—Roast stuffed breast of veal.

— **à la Milanaise.**—Roast (stuffed), with macaroni and tomato stew.

Rond de Veau farci.—Rolled loin of veal stuffed and roasted.

Selle de Veau aux tomates farcies. — Roast saddle of veal with stuffed tomatoes.

— **aux Champignons frais.**—Roast, with stewed fresh mushrooms.

Chapon bouilli à l'Anglaise.—Boiled capon and bath chap.

— **braisé à la Périgord.**—Braised capon and truffle sauce.

Cimier de Cerf, sauce Piquante.—Pickled saddle of deer, braised, with piquant sauce.

— **de Chevreuil aux Tomates.**—Braised pickled saddle of venison, with stewed tomatoes.

Cuissot de Sanglier à la Bourgogne.—Roast leg of wild boar, with Burgundy wine sauce.

Dinde bouillie aux huîtres.—Boiled turkey with stewed oysters.

Fricandeau de Chevreuil à la Broche.—Fillet of venison, larded, roasted on spit.

Gigot de Chevreuil braisé. — Braised leg of venison.

— **à la Crème aigre.**—Roast leg of venison with sour cream sauce.

Jambon de Renne.—Smoked leg of reindeer.

Marcassin farci aux truffes.—Roast young wild boar stuffed with truffles and forcemeat.

— **à la Broche.**—Roasted on the spit.

Poularde poêlée à la Bergère.—Pullet or poulard cooked in onion mirepoix in earthenware vessel in oven; dressed with soubise, i.e., onion purée, and garnished with tomatoes tossed in butter, and straw potatoes; sauce, demi-glace.

Reins de Sanglier au Madère.—Roast loin of wild boar, with Madeira wine sauce.

Tête de Veau farcie aux truffes. — Braised calf's head stuffed with veal forcemeat and truffles.

NOTE.—For other removes refer to the Entrée and the Roast Sections, where a number of dishes are given that can be served under this heading. Small birds or joints that are cut up are not suitable. It is necessary to serve some kind of seasonable vegetable along with this course, unless the dish selected has a prominent vegetable garnish.

A selection of dressed vegetables will be found in the chapter devoted to Vegetables.

ENTREMETS DE LÉGUMES.

(DRESSED VEGETABLES.)

ALTHOUGH this course is exceedingly popular on the Continent, and especially in France, dressed vegetables as an *Entremet* are not much in favour in England; many dinners are served where only plain vegetables are given, and dressed vegetables as a separate course is but seldom included. This is regrettable, because in point of excellence as well as economy dressed vegetables deserve to be more largely, if not generally, introduced in dinner menus.

Of these vegetables, *Asparagus*, *Green* or *Globe Artichokes*, *Jerusalem Artichokes*, *Cardoons*, *Celery*, *Salsify*, *Celeriac*, *Cauliflower*, *Seakale*, *Spinach*, *Tomatoes*, *Green Peas*, *Sprouts*, *Potatoes*, *French Beans*, *Mushrooms*, *Cucumbers* and *Aubergines* are particularly adapted for dressing as an *Entremet* Course. The dressing varies considerably. *Asparagus*, *Artichokes*, and *Cauliflowers* are often served plainly boiled, dished on toasted bread, with a good white sauce or oiled butter. Oiled butter must be perfect; fresh and sweet butter only should be used, and a dash of lemon juice incorporated. Many of these vegetables are well suited to be cooked *au gratin*; others are tossed in butter, after being boiled and well drained; whilst others, such as *Tomatoes*, *Potatoes*, *Cucumbers*, *Aubergines*, *Mushrooms*, and *Artichoke Bottoms*, etc., are stuffed.

There are about 200 ways of cooking and dressing potatoes, and of these quite 100 render them fit for use as savoury vegetables.

Asparagus and *Artichokes* are also served *au Vinaigrette*, i.e., with a plain salad dressing, consisting of oil, vinegar, chopped chives or parsley, chopped gherkins, and seasoning.

Béchamel, *Tomato*, *Hollandaise*, *Piquante* and *Poivrade* Sauces are frequently used for dressing vegetables. Many dainty soufflés of Vegetable Purée rank prominently as savouries; for these, *Spinach*, *Cucumber*, *Lettuces*, *Tomatoes*, *Artichokes*, *Carrots*, etc., are generally used. Lastly, *Vegetable Fritters* should be accorded a prominent place under this heading. These are made of *Salsify*, *Celery*, or *Celeriac*, *Beetroot*, *Cardoons*, *Cépes*, etc. These are generally first cooked, and when cold cut into slices or small pieces, then dipped in batter, and fried.

Artichauts—Artichokes.**Artichauts frais.**—Fresh globe artichokes.

- **à la Béchamel.**—Boiled; served with white sauce.
- **Bruxelloise.**—Globe artichoke, boiled, inside stuffed with a rich mushroom mixture, and braised; served with allemande sauce flavoured with white wine.
- **à la Barigoule.**—Centre stuffed with duxelle purée, braised, and served with demi-glaze sauce.
- **frits.**—Fried artichokes.
- **farcis.**—Stuffed artichokes.
- **au gratin.**—Baked, gratin style.
- **à l'Italienne.**—Boiled and broiled, with chopped mushrooms and brown sauce.
- **de Jérusalem à la Béchamel.**—Boiled Jerusalem artichokes with béchamel sauce.
- **à la Lyonnaise.**—Cut in quarters, stewed in demi-glaze, with fried slices of onions.
- **à la Reine.**—Green artichoke purée and chicken cream mixed with aspic and set in fancy moulds; served cold.
- **sautés.**—Green artichokes quartered, boiled, dressed, and tossed in butter; served with or without sauce.
- **à la Vinaigrette.**—Boiled, served with vinaigrette sauce.

Fonds d'Artichauts.—Artichoke Bottoms.

- **à l'Américaine.**—Artichoke bottoms stuffed with chicken forcemeat, with a garnish of cooked chicken slices, truffle, tongue, etc., in centre; served hot with sauce, or cold with aspic.
- **Alice.**—Boiled, drained, and tossed in butter, dressed on croûtons with a small round of cooked beef marrow in each, and sauced over with demi-glaze.
- **à la Bordelaise.**—Tossed in butter, and fried shallots cooked in red wine sauce, and beef marrow-fat as garnish.
- **à la Demi-glaze.**—Boiled, and stewed in demi-glaze sauce.
- **à l'Espanole.**—With espagnole sauce.
- **à la Florentine.**—Braised, filled with asparagus tips and béchamel sauce, sprinkled over with grated cheese and butter, and browned in oven.
- **à la Poivrade.**—Stewed in, and served with, pepper sauce.
- **à la Provençale.**—Stuffed with onion purée and served with a rich brown sauce.

Soufflé d'Artichauts à la Lyonnaise.—Green artichoke purée, mixed with chicken soufflé mixture, centre garnished with champignon purée, cooked in artichoke moulds, served hot with suprême sauce.

Asperges—Asparagus.

Asperges en Branches à l'Allemande.—Green asparagus cooked in chicken stock; served with cream sauce.

- **à la Béchamel.**—Boiled, with béchamel sauce.
 - **à la Béarnaise.**—Boiled, dressed with layers of grated gruyère cheese, top covered with finely minced fried onions, cheese, and breadcrumbs; browned in hot oven.
 - **en branches au beurre fondu.**—Boiled, with oiled butter.
 - **en branches à la Colbert.**—Boiled, with poached eggs and brown sauce.
 - **à la Fribourg.**—Boiled, sprinkled with grated gruyère cheese, and sauced with hot oiled butter.
 - **à la Hollandaise.**—Boiled, with hollandaise sauce.
 - **à l'Italienne.**—Boiled head portion; dressed with white sauce or oiled butter, sprinkled with grated cheese, and browned in sharp oven or under salamander.
 - **à la Melba.**—Giant asparagus tied in bundles and cooked in salted water; served with sauce Melba.
 - **à la Niçoise.**—Boiled, and served cold, with a sauce made of sweet oil, hard-boiled egg-yolks, passed through a sieve, vinegar and seasoning.
 - **en Petits Pois.**—Green asparagus points (sprue), cut very small to resemble peas, and boiled.
 - **à la Piémontaise.**—Boiled; dressed with grated parmesan cheese and white sauce.
 - **Polonaise.**—Boiled soft portion; dressed with nut brown butter and fried breadcrumbs.
 - **sautées au Beurre.**—Boiled, and finished in butter.
 - **au Velouté.**—Boiled, and finished in velouté sauce.
 - **à la Vinaigrette.**—Boiled, with vinaigrette sauce.
- Pointes d'Asperges.**—Asparagus points.
- **à l'Argenteuil.**—Purée of green asparagus points or sprue, mixed with chicken cream farce (cooked), set in asparagus shaped mould, so as to resemble a bundle of asparagus (white part, chicken forcemeat); served hot, with suprême sauce; or cold, with aspic and salad.
 - **à la Sévillienne.**—Asparagus purée served inside a shape mounted with cooked cold asparagus, masked with aspic; served cold and garnished with a salad of artichoke bottoms in the centre.

Aubergines—Egg Plants.

- Aubergines à la Lyonnaise.**—Baked, with fried sliced onions; demi-glace sauce.
- **farcies au gratin.**—Stuffed, top breaded, and baked in oven.
 - **frites.**—Peeled, cut in slices, dipped in batter, and fried.
 - **à l'Italienne.**—Peeled, sliced, and tossed in butter, seasoned and dressed on gratin dish, with slices of tomatoes, finely minced onions or shallots, grated parmesan and butter, then browned in the oven.
 - **Provençale.**—Halved, stuffed with duxelle or mushroom mixture, flavoured with suspicion of garlic, browned in oven.
 - **sautées.**—Peeled, cut in quarters or smaller, and tossed in butter.
 - **à la Turque.**—Cut in two lengthways, scooped out and filled with a mixture of cooked savoury rice, finely minced mutton, and grated cheese, sauced over with espagnole, and baked.

Betterave—Beetroot.

- Betterave au natural.**—Plain boiled, cut in slices.
- **à la Bordelaise.**—Thickly sliced cooked beet-roots, fried in sweet oil, flavoured with chopped onion, and finished in a red wine sauce.
 - **sautées au Beurre.**—Cube or clove-shaped pieces of cooked beetroot, tossed in butter.

Cardons—Cardoons.

- Cardons, sauce à la Crème.**—Parboiled and stewed in rich stock; served with cream sauce.
- **à l'Espagnole.**—Boiled in stock and stewed in brown sauce.
 - **au Jus.**—Parboiled, cooked in rich gravy, and served with gravy.
 - **à la Moëlle.**—Parboiled, braised in demi-glace sauce; garnished with slices of beef marrow.
 - **à la Velouté.**—Stewed white; dressed on croûtons of bread, and served with velouté sauce.

Carottes—Carrots.

- Carottes à l'Andalouse.**—Braised young carrots, finished in rich port wine sauce.
- **à la Béchamel.**—Boiled young carrots with white sauce.
 - **à la Bourgeoise.**—Parboiled and stewed in white stock, thickened with flour and butter.
 - **à l'Espagnole.**—Parboiled, stewed in stock and espagnole sauce, seasoned with sugar, pepper, salt, nutmeg, and fresh butter.

Carottes à la Lilloise.—Cut into thick round slices, cooked in a little water with fresh butter and sugar to season, finished in béchamel sauce, egg-yolks, cream, and chopped parsley.

— **à la Maître d'Hôtel.**—Parboiled (pared and cut in quaters), cooked in white stock, thickened with velouté sauce, fresh butter, a little sugar, and chopped parsley; garnished with fried bread croûtons.

— **à la Poulette.**—Boiled and stewed in white sauce with chopped parsley.

— **au Saumon fumé.**—Young carrots and asparagus points stewed, and garnished with slices of smoked salmon.

Compote de Carottes.—Young carrots scraped and cooked till tender in vanilla flavoured syrup; dressed and served like fruit compôte.

— **à la Crème.**—Turned, parboiled, and cooked in white sauce enriched with cream and butter.

— **farcies.**—Young carrots hollowed out and stuffed with green pea purée mixed with egg-yolks, and braised in butter and gravy.

— **à la Vichy.**—Small, round, young carrots, boiled, tossed in butter, and sprinkled with finely chopped parsley.

Céleri—Celery.

Céleri à la Béchamel.—Boiled celery, served with white sauce.

— **à l'Espanole.**—Boiled in stock and stewed in brown sauce.

— **frit à la Tomate.**—Boiled, cut in four-inch lengths, seasoned, dipped in frying batter, and fried in hot fat; served with tomato sauce.

— **à la Fermière.**—Parboiled, stewed in stock with a layer of lean pork; served with brown sauce.

— **à la Génoise.**—Parboiled, stewed in stock, with layers of fat bacon; when done, drained, ranged in a baking dish, sauced over with velouté, sprinkled with breadcrumbs and parmesan cheese, and baked in the oven until brown.

— **à l'Italienne.**—Parboiled celery heads stewed in stock, covered with thin slices of bacon; served with Italian sauce.

— **au Jus.**—Stewed in and served with gravy.

— **à la Paysanne.**—Boiled, cut in five-inch lengths, stewed in brown sauce.

— **au Velouté.**—Parboiled, stewed in stock, finished with velouté sauce.

— **à la Villeroi.**—Boiled, cut in four-inch pieces, drained, dipped in velouté sauce, egged, crumbed, and fried in hot fat; served plain or with tomato sauce.

Purée de Céleri aux Croûtons.—Mashed or purée of celery, seasoned with salt, pepper, grated nutmeg, and a little sugar, finished with béchamel sauce and fresh butter ; garnished with fried bread croûtons.

Céleriac—Celery-knobs.

Céleriac à la Béchamel.—Stewed in and served with white sauce.

— **à l'Espagnole.**—Parboiled, and stewed in and served with brown sauce.

— **à la Joinville.**—Boiled, cut into thick slices, immersed in velouté sauce, set to cool, dipped in egg and crumbed, fried in hot fat, garnished with fried parsley.

Cépes.—A species of mushroom.

— **à la Bordelaise.**—Broiled in butter, served with gravy, mixed with lemon juice and chopped parsley.

— **farcies au Jus.**—Stuffed, and cooked in gravy.

— **à la Provençale.**—Stewed in stock, and served with onion purée.

Citronille farcie.—Stuffed pumpkin.

Champignons—Mushrooms.

Champignons farcis.—Stuffed mushrooms.

— **à la Bordelaise.**—Broiled in butter and seasoned ; served with gravy, mixed with chopped shallots previously fried in butter, and chopped parsley.

— **au beurre.**—Broiled in fresh butter and served on toast.

— **Casse-tout.**—Grilled or broiled in butter, placed on buttered toast, and baked in the oven.

— **farcis à la Napolitaine.**—Stuffed with cooked rice, mixed with finely chopped garlic, shallots, and parsley, grated parmesan cheese and breadcrumbs, sprinkled with breadcrumbs and cheese, and sweet oil, and baked in the oven ; served with demi-glace sauce.

— **aux fines herbes.**—Stewed in savoury herb sauce.

— **au gratin.**—Stuffed with grated ham, chopped parsley, herbs, shallots, etc., placed on buttered gratin dish, sauced with brown sauce, sprinkled with breadcrumbs, and baked in sharp oven.

— **à la Gourmet.**—Turned cup mushrooms, hollow parts filled with minced champignons, butter and truffles, braised in light butter, meat glaze sauce, and sprinkled with chopped parsley.

— **Piémontaise.**—Cut in slices, tossed in butter, and finished in white sauce, flavoured with lemon juice and chopped parsley.

Champignons à la Provençale.—Fried in oil, stewed in rich gravy with chopped shallots, crushed garlic, chopped parsley, and lemon juice, seasoned, and served on croûtons.

Chicorée—Chicory or Endive.

Chicorée à la Demi-glace.—Stewed, with brown sauce.

— **à la Crème.**—Stewed, with cream sauce.

Choux—Cabbages.

Chou blanc farci.—Braised stuffed white cabbage.

— **à l'Italienne.**—Boiled and stewed; served with braised chestnuts and small fried sausages.

Choux Brocolis.—Broccoli sprouts.

— **à la Lilloise.**—Small pieces of boiled cabbage broiled in butter, seasoned with chopped onions and parsley.

— **frisés** or **Chou crépu.**—Scotch kale.

— **de Savoie.**—Savoy cabbage.

Choucroute au four.—Sourcrout stewed in the oven.

— **à l'Alsacienne.**—Stewed, with boiled bacon and smoked sausages.

— **au Champagne.**—Stewed, flavoured with champagne.

Chou-navet.—**Chou-rave.**—Turnip cabbage.

Chou Printanier.—Spring cabbage.

Chou-rouge étouffé.—Stewed or braised red cabbage.

Choux de Bruxelles—Brussels Sprouts.

Choux de Bruxelles sautés.—Boiled, drained, and tossed in fresh butter.

— **Cantabres.**—Braised cabbages, with slices of ham and Basque sausages.

— **à la Maître d'Hôtel.**—Boiled, with parsley butter or parsley sauce.

Chou de Mer (Chou Marin d'Angleterre)—Seakale.

Chou de Mer à la Béchamel.—Boiled seakale, with white sauce.

— **à la Hollandaise.**—With hollandaise sauce.

Chou-fleur—Cauliflower.

Chou-fleur à l'Anglaise.—Boiled; served with melted butter sauce.

— **au beurre fondu.**—Boiled; served with oiled butter.

— **à la Française.**—Cut into quarters, boiled and stewed in white sauce, seasoned with salt, pepper, and nutmeg.

Chou-fleur au gratin.—Boiled, coated with white sauce, breadcrumbs, grated cheese, oiled butter, and baked in oven.

— **à la Française.**—Parboiled and stewed, with braised chestnuts.

— **à la Hollandaise.**—Boiled, with hollandaise sauce.

— **à la Piémontaise.**—Boiled, sauced over with white sauce mixed with grated parmesan cheese.

— **Polonaise.**—Boiled, breaded with fried breadcrumbs, nut brown butter, lemon juice, and chopped parsley.

Rejet de chou.—Cabbage sprout.

Chou sauvage.—Curled cabbage.

Choux-verts.—Greens.

Concombre—Cucumber.

Concombre à la maître d'hôtel.—Peeled, and boiled in white stock; served with parsley sauce.

— **à la crème.**—Peeled, parboiled, and stewed with cream sauce.

— **farcis.**—Stuffed and braised.

— **sautés aux fines herbes.**—Peeled, sliced, and broiled in butter, with finely chopped parsley, etc.

— **à la tomate.**—Peeled, and stewed with tomato sauce.

Purée de concombres.—Peeled, boiled, and mashed (passed through a sieve), mixed with béchamel sauce, and seasoned with pepper, salt, and a little sugar.

— **à l'Espagnole.**—Peeled, cut in quarters, parboiled, drained, and fried in butter; served with espagnole sauce.

— **à la Napolitaine.**—Peeled, halved, stuffed with chopped mushrooms and savoury herbs, and braised, ranged on a dish, sprinkled with parmesan cheese, and sauced over with velouté sauce.

Epinards—Spinach.

Epinards au Jus.—Boiled, with gravy.

— **à la Béchamel.**—Boiled, mashed, and finished with white sauce.

— **à la Colbert.**—With poached eggs.

— **farcis.**—Large spinach leaves spread with chicken forcemeat, rolled up, braised in consommé stock, and served with brown sauce.

— **à la Française.**—Boiled, and finished with cream and butter.

— **à l'Italienne.**—Spinach purée mixed with béchamel, grated cheese, and butter; garnished with small ravioles poached in stock.

Roulade d'Epinards.—Pancakes filled with spinach.

Fèves de marais—Broad beans (Windsor beans.)

Fèves de marais à la crème.—Boiled, with white cream sauce.

— **aux fines herbes.**—Boiled, with parsley sauce.

— **au lard.**—Boiled, tossed in butter, with fried dice shapes of bacon.

— **à la poulette.**—Parboiled, and stewed in white sauce with chopped parsley.

— **à la Provençale.**—Boiled, and stewed in brown sauce, with fried sliced onions.

Haricots blancs—White haricot beans.

Haricots blancs à la Bretonne.—Boiled, and stewed in brown sauce, with finely chopped fried onions and parsley.

— **à la Béchamel.**—Parboiled, and stewed in white sauce.

— **à la Lyonnaise.**—Stewed, with slices of fried onions.

Haricots verts—French beans.

Haricots verts à la Française.—Boiled, drained, seasoned, and tossed in butter, with chopped parsley.

— **aux fines herbes.**—Boiled, drained, seasoned, and tossed in butter, with chopped parsley.

— **à la Lyonnaise.**—Boiled, seasoned, tossed in butter, with thinly sliced fried onions.

— **sautés au beurre.**—Boiled, drained, seasoned, and tossed in butter. _____

Jets de houblons à la Polonaise.—Stewed young hop sprigs with fried breadcrumbs.

Laitues—Lettuces.

Laitues braisées.—Braised cabbage lettuce.

— **farcies, braisées.**—Braised stuffed cabbage lettuces. _____

Purée de lentilles.—Mashed lentils.

Lentilles en fricassée.—Boiled lentils in white sauce. _____

Macédoine de légumes.—Mixed vegetables cut into small fanciful pieces, cubes, stars, or other shapes, to be cooked separately in salted water, and mixed when done.

— **à la Béchamel.**—Boiled, tossed in butter, and finished in white sauce.

— **à la printanière.**—Mixed spring vegetables, boiled, drained, and tossed in butter.

Navets—Turnips.

Navets braisés.—Braised turnips.

— **à la bourgeoise.**—Stewed turnips in brown parsley sauce.

Navets braisés à la velouté.—Stewed young turnips in white sauce.

Purée de navets.—Mashed turnips.

Oignons d'Espagne bouillis.—Plain boiled Spanish onions.

— **à la demi-glace.**—Boiled Spanish onions stewed in brown sauce.

Okra frites (Fried Okra).—Treated the same as egg-plant or aubergines.

Petits pois—Green peas.

Petits pois à l'Anglaise.—Cooked in salted water and served plain.

— **à la Basque.**—Green peas served with ham, slightly flavoured with garlic.

— **au beurre.**—Cooked plain, tossed in fresh butter, and seasoned.

— **bonne femme.**—Cooked plain, mixed with small braised button onions and shreds of cabbage lettuce, tossed in butter, and seasoned with salt, pepper, and sugar.

— **à la Française.**—Boiled, tossed in butter, with minced fried ham and chopped parsley.

— **au lard fumé.**—Boiled, tossed with small pieces of fried bacon.

— **au jambon grillé.**—Green peas with broiled ham.

— **paysanne.**—Boiled, drained, and mixed with shredded lettuce tossed in butter.

Pommes de terre—Potatoes.

NOTE.—In compiling menus, it is not necessary to spell “*pommes de terre*” in full. “*Pommes*” is sufficient, if the style of preparation follows, i.e., *Pommes à la duchesse*, *Pommes pailles*, *Pommes soufflées*, *Pommes château*, *Pommes parisiennes*, etc.

<i>Pommes de terre naturel.</i>	Plain boiled potatoes.
<i>Pommes de terre bouillies.</i>	Boiled potatoes.
<i>Pommes de terre frites.</i>	Fried potatoes.
<i>Pommes de terre nouvelles.</i>	New potatoes.
<i>Pommes purée.</i>	Mashed potatoes.
<i>Pommes soufflée.</i>	Potato puffs.
<i>Pommes rôties.</i>	Baked potatoes.
<i>Pommes chippes.</i>	Chipped potatoes.
<i>Pommes pailles.</i>	Straw potatoes.
<i>Pommes de terre au jus.</i>	Stewed potatoes in gravy.
<i>Beignets de pommes.</i>	Potato fritters.

Pommes de terre Anna.—Peeled and sliced thinly, ranged in layers, with melted butter and seasoning, in a cylindrical shaped mould ; baked in oven.

— **à l'Anglaise.**—Plain boiled, seasoned with salt, sauced over with melted butter.

Pommes de terre à l'Allemande.—Plain boiled, sauced over with brown sauce mixed with lemon juice, white wine, well reduced and thickened with egg yolks and butter.

— **à la Brabançonne.**—Mashed potatoes, mixed with finely chopped blanched shallots, parsley, and grated cheese, seasoned with pepper, salt, and nutmeg, dressed on a shallow dish, top sprinkled with breadcrumbs, grated cheese, and bits of butter; browned in the oven.

— **à la Bignon.**—Peeled and parboiled, centre scooped out and filled with forcemeat, and baked with butter.

— **à la béchamel.**—Parboiled, and stewed in white sauce.

— **Bretonne.**—Cold boiled potatoes, peeled, cut into squares, broiled in butter, mixed with finely chopped fried onions, chopped parsley, and a little brown sauce.

— **à la bourgeoise.**—Mashed, dressed on a dish (dome shape), basted with melted butter, sprinkled over with fresh breadcrumbs and cheese, and baked.

— **bonne femme.**—Same as paysanne, with squares of fried bacon added.

— **Bordelaise.**—Peeled, sliced thinly, fried soft in a sauté pan, with oiled butter and finely chopped onions.

— **Chatonillard.**—Oblong shaped soufflée or puff potatoes, made from large kidney potatoes.

— **cuites au bouillon.**—Boiled in beef broth.

— **cuites sous la cendre.**—Baked in hot ashes (in their jackets).

— **château.**—Oval or olive shapes of potatoes, blanched, drained, fried a light colour in clarified butter, and sprinkled with chopped parsley.

— **copeau** (Potato Ribbons).—Peeled, cut similarly to sugar loaves; peeled carefully so that the peel (ribbon) remains whole; fried in very hot fat.

— **croquettes.**—Mashed or purée, seasoned, mixed with yolks of eggs, shaped into ball or any other shapes, egged, crumbed, and fried in deep fat.

— **Châteaubriand.**—Peeled, cut into quarters and pared into neat shapes, parboiled, drained, and fried in butter.

— **à la crème.**—Sliced, and stewed in white sauce enriched with cream.

— **en côtelettes.**—Purée as for croquettes, shaped like cutlets, egged, crumbed, and fried in deep fat.

— **comtesse.**—Sliced, ranged neatly in buttered timbale mould, with velouté sauce, and baked in a hot oven.

- Pommes de terre Colbert.**—Cooked potatoes cut into squares, seasoned, stewed in gravy, finished with a little fresh butter and chopped parsley.
- **Chantilly.**—Cut out into round shapes, parboiled in salt water, drained, and finished in béchamel sauce; sprinkled with liquefied meat glaze.
 - **Delmonico.**—Finely minced raw potatoes, cooked in butter and cream, seasoned and dished; sprinkled with brown crumbs and baked in oven.
 - **Duchesse.**—Mashed, seasoned, shaped into fingers, or other shapes, brushed over with yolk of eggs, and baked in the oven.
 - **Dauphine.**—Same as duchesse; mixed with choux paste, shaped into balls, and fried in deep fat.
 - **Dieppoise.**—Cold boiled potatoes, cut into slices, together with cold sausages, broiled in butter, seasoned, and served with demi-glace sauce.
 - **Espagnole.**—Thickly sliced, boiled, drained, and served with espagnole sauce.
 - **Flamande.**—Peeled, cut in large dice shapes, tossed in butter, with finely chopped onion and parsley.
 - **fondantes.**—Peeled, cut in quarters, parboiled, and cooked in fire-proof casserole, with butter, in oven.
 - **faubonne.**—Thickly sliced, and stewed in brown sauce, flavoured with onion.
 - **farcies.**—Large kidney potatoes peeled, hollowed out, and filled with any kind of forcemeat; baked in buttered sauté pan; when done glazed with meat glaze.
 - **frisées.**—Curl or ribbon shapes, fried in clarified butter or other fat.
 - **gratinées.**—Mashed potatoes mixed with grated cheese and butter, browned in the oven or under the salamander.
 - **au gratin.**—Sliced, parboiled, mixed with cream, seasoned, and dressed on buttered gratin dish, covered with breadcrumbs, grated parmesan cheese, and a few pieces of fresh butter; browned in the oven.
 - **Garfield.**—Peeled, cut into small dice, parboiled, and fried in clarified butter.
 - **Hongroise.**—Peeled, minced finely, cooked in stock and butter, seasoned with paprika and meat glaze.
 - **Hanovrienne.**—Peeled and sliced, stewed in white stock, with fresh butter and chopped parsley.
 - **Hollandaise.**—Plain boiled kidney potatoes, seasoned, sauced over with oiled butter and a few drops of lemon juice, or dressed with hollandaise sauce.

- Pommes de terre Italienne.**—Sliced, placed in layers in buttered and breaded mould, with, alternately, slices of salami sausage, and white sauce mixed with cream, chopped hard-boiled yolks of eggs, grated parmesan cheese, chopped ham, and anchovy fillets; baked in the mould.
- **Impératrice.**—Walnut shapes, parboiled, drained, mixed with sliced truffles and mushrooms, and broiled in butter.
 - **julienne.**—Peeled, cut into very thin strips like matches, and fried a light brown colour in deep fat.
 - **au lard.**—Cold potatoes cut into dice shapes, mixed with dice shapes of bacon, seasoned, and fried in butter.
 - **Macaire.**—Baked in their skins, cut open, interior mixed with butter and fine herbs, refilled, and rebaked.
 - **Maire.**—Peeled, chopped coarsely, and stewed in milk and butter; seasoned with salt, pepper, and nutmeg.
 - **maître d'hôtel.**—Sliced, and stewed in white sauce, with chopped parsley.
 - **machées.**—Peeled, boiled in beef stock, and mashed, seasoned with salt, pepper, and nutmeg, and sprinkled over with chopped parsley.
 - **à la Madeleine.**—Small, even-sized kidney potatoes, scraped or peeled, tossed in butter, seasoned, and baked in the oven.
 - **mélangées.**—Coarsely sliced, parboiled, mixed with an equal quantity of sliced cooking apples, stewed with a little fresh butter, and seasoned with salt.
 - **Milanaise.**—Cut into dice shapes, parboiled, drained, and seasoned, stewed in white sauce with squares of cooked ham and grated parmesan cheese, and mixed with yolks of eggs; shaped into croquettes, egged, crumbed, and fried in hot fat.
 - **Mignonette.**—Like straw potatoes, only cut a little coarser; sprinkled with chopped parsley when done.
 - **Mont-Dore.**—Mashed, mixed with cream, grated cheese, and seasoning; filled in shells and baked in oven.
 - **Mousseline.**—Fried potato balls (croquettes), interior filled with whipped seasoned cream; reheated before serving.
 - **Nantaise.**—Mashed, dished up in dome shape, masked with suprême sauce, sprinkled with bread-crumbs and oiled butter, and browned in the oven.
 - **Navarraise.**—Peeled, cut in half-inch squares, and fried in oil, drained, and sprinkled with salt.

Pommes de terre noisette. — Peeled, cut into large dice shapes, parboiled, and fried nut brown in butter.

— **de poisson.**—Peeled and neatly shaped, boiled in salt water, drained, melted butter poured over; served with, or as a garnish for, fish.

— **au parmesan.**—Sliced, stewed in stock or white sauce, with grated parmesan cheese.

— **purée à la Jackson.**—Mashed, mixed and garnished with anchovy fillets.

— **Parisienne.**—Small ball shapes, scooped out when peeled, blanched, and fried in clarified butter.

— **purée à la crème.**—Mashed, with cream.

— **persillées.**—Peeled, cut into marble shapes, parboiled, and broiled in butter; sprinkled with chopped parsley.

— **à la paysanne.**—Thickly sliced, stewed in beef broth, flavoured with fried onions; demi-glaze sauce is poured over when dished up.

— **à la Reitz.**—Peeled, cut into small thin strips, and fried crisp in butter.

— **rissolées.**—Small ball or other shapes, parboiled, drained, and broiled in butter.

— **en robe de chambre.**—Boiled or baked in their jackets.

— **rôties au four.**—Baked potatoes (done in the oven).

— **à la Robert.**—Peeled, sliced, and stewed in a sharp brown sauce.

— **à la Rouennaise.**—Mashed as for croquettes, shaped like olives, dipped in frying batter, and fried in hot fat.

— **sautées.**—Cold boiled potatoes cut into slices, seasoned, and tossed in butter.

— **sautées à la Lyonnaise.**—Same as sauté potatoes, mixed with finely chopped fried onions.

— **Savoyarde.**—Peeled, sliced thinly, mixed in layers, with butter and grated cheese, baked in the oven.

— **Saxonne.**—Medium-sized balls of potato purée (same as for croquettes), egged and crumbed twice, well fried in hot fat; when done, scooped out and filled with onion purée, reclosed, and served quickly.

— **San Remo.**—Small potato dumplings seasoned with pepper, salt, and nutmeg, dipped in melted butter and chopped parsley, then in grated parmesan cheese; when set, egged and crumbed, and fried in clarified butter.

— **Strasbourg.**—Sliced, stewed in white sauce, dished up, and baked in the oven.

Pommes de terre surprise.—Baked in their skins, opened, and the interior mixed with butter, cream, fine herbs, and seasoning, refilled and rebaked.

— **Suédoise.**—Sliced, and stewed with fried onions and gravy.

— **à la Turquie.**—Purée as for croquettes, made into small half-moon shapes, filled with anchovy paste, egged, crumbed, and fried in clarified butter.

— **Tyrolienne.**—Medium sized kidney potatoes, seasoned, stewed with cream, beef broth, and small pieces of butter; when dished sprinkled with grated cheese.

— **Vaudoise.**—Peeled and sliced, ranged in layers on a buttered baking dish, seasoned with pepper, salt, nutmeg, and grated gruyère cheese, top sprinkled with grated cheese, breadcrumbs, and a few drops of oiled butter; baked in the oven.

— **Viennoise.**—Cut into dice, stewed in beef broth, flavoured with onions and cloves, and sprinkled with finely chopped parsley when dished up.

— **Varsoviennne.**—Choux-paste fritters, emptied, and filled with seasoned potato purée.

— **Villageoise.**—Finely chopped cold potatoes, seasoned, stewed in fresh milk, cream and butter.

— **Worlitz.**—Purée prepared as for croquettes, shaped into squares, egged, crumbed in grated parmesan cheese, on one side only, with a small piece of lobster butter on centre of each, and baked in sharp oven.

Bordure de purée de pommes.—Border of mashed potatoes.

Quenelles de pommes de terre.—Small potato dumplings poached in salt water, drained, dished up, and sprinkled over with fried breadcrumbs.

Salsifis—Salsify.

Salsifis frits.—Fried salsify.

— **à la béchamel.**—Stewed in white sauce.

— **au beurre fondu.**—Boiled, and served with oiled butter.

— **Hollandaise.**—Stewed in stock and served with hollandaise sauce.

Beignets de salsifis.—Boiled, drained, seasoned, dipped in batter, and fried in deep fat.

Tomates—Tomatoes.

Beignets de tomates.

Purée de tomates.

Tomates crues.

Tomates au naturel.

Tomates sautées.

Tomates frites.

Tomates farcies.

Tomates grillées.

Tomato fritters.

Mashed tomatoes.

Raw tomatoes.

Plain boiled tomatoes.

Tomatoes tossed in butter.

Fried tomatoes.

Stuffed tomatoes.

Grilled tomatoes.

Tomates au gratin.—Skinned and sliced, ranged on buttered dish, with shallots and brown sauce, covered with breadcrumbs, etc., and baked in the oven.

- **à la Caroline.**—Stuffed with cooked rice, seasoned with meat glaze and grated parmesan cheese; baked
- **à la créole (Cold).**—Ripe, firm tomatoes, scooped out and filled with shredded celery, beetroot, and hard-boiled egg; finished with tartare sauce and dressed on lettuce leaves.
- **à l'Espagnole.**—Stuffed with breadcrumbs, chopped ham, moistened with egg-yolk, brown sauce, and seasoned; baked in the oven; served with demi-glace sauce.
- **aux fines herbes.**—Stewed in gravy and butter, with finely chopped parsley.
- **à la Florentine.**—Cut in halves, stuffed with a mixture of fried chopped chicken livers, grated parmesan cheese, egg-yolks, fried chopped shallots, and breadcrumbs, moistened with sherry and seasoned, sprinkled with breadcrumbs, grated cheese, and butter; baked.
- **frappées en mayonnaise.**—Peeled raw tomatoes, scooped out in centre and frozen, filled with half frozen mayonnaise, and served on lettuce leaves.
- **à l'Indienne.**—Halves of tomatoes stuffed with curried rice and baked.
- **à la Provençale.**—Stuffed with onion purée, flavoured with garlic, and braised; served with demi-glace sauce.
- **à la Sicilienne.**—Stuffed whole with a mixture of tomato pulp, chopped ham, parsley, shallots, mushrooms, and breadcrumbs, moistened with a madère sauce, sprinkled with breadcrumbs and grated cheese; baked.
- **à la Toscane.**—Stuffed with chicken farce and braised; served with périgord sauce.

Topinambours—Jerusalem Artichokes.

Topinambours à la crème.—Stewed in white cream sauce.

- **à la Béchamel.**—Stewed in white sauce.
- **à l'Espagnole.**—Stewed in brown sauce.
- **à la Georgienne.**—Sliced and boiled, seasoned, fried in butter, and sprinkled with fried breadcrumbs.
- **au gratin.**—Parboiled and stewed in white sauce; dished up, covered with breadcrumbs and cheese; browned in the oven.
- **à l'Indienne.**—Parboiled and stewed in curry sauce; served with boiled rice.

Purée de Topinambours.—Boiled and mashed (rubbed through a sieve), seasoned, enriched with stock and cream.

Truffles—Truffles.

Truffles en belle vue.—Peeled fresh truffles cooked in rich stock, Madeira or champagne, and meat extract; served in small, thin, pastry crust cup shapes.

— **à l'Italienne.**—Sliced, broiled in fresh butter, with finely chopped shallots and parsley, moistened with gravy and lemon juice, seasoned with salt, cayenne, and ground mace.

— **de Périgord.**—Black périgord truffles.

— **à la Rothschild.**—Peeled fresh truffles, coated entirely with light chicken farce, egged, crumbed, and fried in deep fat; dressed in pyramid, and garnished with fried parsley.

— **sautées au champagne.**—Broiled truffles in butter, and finished in champagne.

— **à la serviette.**—Large fresh truffles, cooked in wine, and served cold on folded napkin.

Buisson de truffes à la Royale.—Large round truffles, stewed in Madeira wine; served on fried bread-crust, decorated with silver skewer and parsley.

Croûtes aux truffes.—Whole or sliced truffles on toast.

Purée de truffes.—Mashed truffles, tossed in butter, and served with brown sauce.

Truffles sautées à la métropole.—Stewed truffles dressed on fried ham croûtons.

PUNCHES, SORBETS.

Sorbets, Granites, Roman Punch, and similar preparations, are ices in a semi-liquid state; they are never moulded, but are served in goblet, stem, or punch glasses, immediately before the roast, the object being to refresh the palate and to prepare the guest for the more perfect enjoyment of the succeeding dishes, viz., the *roast* and the *entremets*. Although served separately, the punch or sorbet should not be given an extra heading on the menu, but be simply placed on a line distinct from the other courses.

There are close on a hundred varieties of these preparations, the most popular of which are listed below.

Sorbet aux fraises (Strawberry Sorbet).—Strawberry water ice half frozen, flavoured with sauterne and curaço.

Sorbet d'ananas.—Pineapple water ice half frozen, flavoured with sherry and maraschino.

— **d'abricot.**—Apricot sorbet.

— **aux cerises** (Cherry Water-ice).—Cherry sorbet mixed with Italian meringue, and flavoured with kirsch and noyau.

— **au citron.**—Lemon sorbet.

— **de groseilles verts.**—A kind of gooseberry fool, flavoured with maraschino.

— **Impériale.**—Same as above, but flavoured with kirsch and maraschino, and mixed with beaten egg-white.

— **de melon.**—Melon sorbet.

— **d'orange.**—Orange sorbet.

— **aux pêches.**—Peach sorbet.

— **de raisin.**—Grape sorbet.

Granites.—These are similar to sorbets, that is, partially frozen fruit-water ices, flavoured with liqueur and mixed with crushed ice, and at times with dice cut pieces of fruit.

Granite de citron.—Lemon granite.

— **d'ananas.**—Pineapple granite.

— **au champagne.**—Champagne granite.

Punch à la Romaine (Roman Punch).—Semi-frozen lemon water, mixed with Italian meringue, flavoured with rum and kirsch.

— **cardinal.**—As above, but flavoured with raspberry pulp, cinnamon, and port wine.

— **au kirsch.**—As above, but flavoured with kirsch-wasser only.

— **au lait.**—Semi-frozen sweetened milk, flavoured with vanilla; served in small china cups.

— **Nansen.**—Semi-frozen vanilla syrup, mixed with meringue and flavoured with maraschino.

— **Niçoise.**—Like Romaine, flavoured with rum and champagne, and served in frozen imitation goblets.

— **Royal.**—As Romaine, but flavoured with curaçao or maraschino and champagne.

RÔTI—ROAST.

THE dishes served under this heading form the second service of a dinner, and are known as the Roast, Rôte, or Rôti course. On the Continent the large joints of butchers' meat are preferred as *relevé* (remove), while in England, especially when that course is omitted, they are prepared as Roast. The essential part about this course is that the meat, poultry, or

game is roasted (cooked) before the fire on the spit, or else in the oven, and is served with a nicely flavoured rich gravy.

When a remove (joint) is served, the Roast consists of birds, game, or poultry. When game is out of season, capons, poularde, turkey, duckling, duck, pigeon, guinea fowl, etc., etc., are served instead. Game and poultry should be accompanied with the necessary bread sauce, brown (fried) breadcrumbs, croûtes of bread, garnished with watercress, chipped or other fried potatoes, and a seasonable salad also forms a usual accompaniment with roast birds.

Roast joints are not again mentioned here, because these have already been exhaustively treated in the chapter headed *Relevé*.

De la Volaille—Poultry.

<i>Canard rôti.</i>	Roast duck.
<i>Campines rôtis.</i>	Roast young chickens (fine fat pullets).
<i>Canetons rôtis.</i>	Roast ducklings.
<i>Chapon rôti.</i>	Roast capon.
<i>Dinde rôtie.</i>	Roast turkey-hen.
<i>Dindon roti.</i>	Roast turkey-cock.
<i>Dindonneau rôti.</i>	Roast young turkey.
<i>Oie rôtie sauce aux pommes.</i>	Roast goose and apple sauce.
<i>Oison rôti.</i>	Roast gosling.
<i>Pigeons rôtis.</i>	Roast pigeons.
<i>Pigeonneaux rôtis.</i>	Roast young pigeons.
<i>Poulet rôti sauce au pain.</i>	Roast chicken and bread sauce.
<i>Poulette rôtie.</i>	Roast pullet (young hen).
<i>Poularde rôtie.</i>	Roast fat pullet.
<i>Poussin rôti.</i>	Roast chic-chicken.

Du Gibier—Game (Wild Poultry).

<i>Alouettes rôties.</i>	Roast larks (wood-larks) (also called mauviettes).
<i>Bartavelle rôtie.</i>	Roast partridge (red legged).
<i>Bécasse commune rôtie.</i>	Roast woodcock (common snipe).
<i>Bécasse or bécasseau rôti.</i>	Roast young woodcock.
<i>Bécassine rôtie.</i>	Roast snipe.
<i>Bec-figue rôtie.</i>	Roast fig-pecker.
<i>Caille à la broche.</i>	Roast quail.
<i>Canard sauvage rôti.</i>	Roast wild duck.
<i>Canards sauvages à la broche.</i>	Wild ducks roasted on skewers.
<i>Coq de bois rôti.</i>	Roast heathcock (black grouse).
<i>Coq de bois de Norvège rôti.</i>	Roast Norwegian grouse.

<i>Coq de bruyère rôti.</i>	Roast mountain cock (wood grouse).
<i>Faisan rôti à la broche.</i>	Roast pheasant.
<i>Gelinotte des bois rôtie.</i>	Roast hazel-hen.
<i>Grimpereau rôti.</i>	Roast woodpecker.
<i>Grive rôtie bardée.</i>	Roast fieldfare barded (also called thrush).
<i>Macreuse rôtie.</i>	Roast sea-duck.
<i>Mauviette rôtie bardée.</i>	Roast lark barded.
<i>Merle rôti.</i>	Roast blackbird (water ousel).
<i>Ortolan rôti.</i>	Roast ortolan.
<i>Outarde rôtie.</i>	Roast oustard.
<i>Paon rôti.</i>	Roast peacock.
<i>Jeune paon rôti.</i>	Roast young peacock.
<i>Perdreau rôti.</i>	Roast partridge (young partridge).
<i>Perdrix rôtie.</i>	Roast partridge (red legged).
<i>Perdreau blanc rôti.</i>	Roast ptarmigan.
<i>Perdreau rouge à la broche.</i>	Roast red-legged grouse.
<i>Pigeon sauvage rôti.</i>	Roast wild pigeon.
<i>Pintade rôtie.</i>	Roast guinea-fowl.
<i>Pluvier rôti.</i>	Roast plover.
<i>Poule de neige rôtie.</i>	Roast white grouse (snow grouse, or snow-hen).
<i>Poule de prairie rôtie.</i>	Roast prairie-hen.
<i>Ramier roti.</i>	Roast wood-pigeon.
<i>Rouge-gorge rôti.</i>	Roast robin (red-breasted robin).
<i>Sarcelle rôtie bardée.</i>	Roast teal (water fowl), barded.
<i>Sarcelle rôtie.</i>	Roast teal or widgeon.
<i>Tétras d'Amérique rôti.</i>	Roast American grouse.
<i>Tourtereau rôti (tourterelle).</i>	Roast turtle-dove.

Four-Footed Game.

<i>Broquart rôti.</i>	Roast brocket.
<i>Cimier de cerf rôti.</i>	Roast saddle of deer.
<i>Cuissot de cerf rôti.</i>	Roast haunch of deer.
<i>Filet de cerf rôti.</i>	Roast fillet of deer.
<i>Filet de chamois roti.</i>	Roast fillet of chamois (wild goat).
<i>Gigot de chamois rôti.</i>	Roast leg of chamois.
<i>Chevrette rôtie.</i>	Roast fawn (young veni- son).
<i>Cimier de chevreuil rôti.</i>	Roast saddle of venison.
<i>Cuissot de chevreuil rôti.</i>	Roast haunch of venison.
<i>Epaule de chevreuil rôtie.</i>	Roast shoulder of venison.
<i>Gigot de chevreuil rôti.</i>	Roast leg of venison.
<i>Longe de chevreuil rôtie.</i>	Roast loin of venison.
<i>Quartier de chevreuil rôti.</i>	Roast quarter of venison.
<i>Râble de chevreuil rôti.</i>	Roast saddle of venison.

<i>Gigot de daim rôti.</i>	Roast leg of deer (fallow deer).
<i>Selle de daim rôtie.</i>	Roast saddle of deer.
<i>Selle d'élan rôtie.</i>	Roast saddle of moor deer.
<i>Lièvre rôti.</i>	Roast hare.
<i>Marcassin rôti.</i>	Roast young wild boar.
<i>Gigot de renne rôti.</i>	Roast leg of reindeer.
<i>Filet de renne rôti.</i>	Roast fillet of reindeer.
<i>Selle de renne rôtie.</i>	Roast saddle of reindeer.
<i>Cuissot de sanglier rôti.</i>	Roast haunch of wild boar.
<i>Gigot de sanglier rôti.</i>	Roast leg of wild boar.
<i>Reins de sanglier rôtis.</i>	Roast loin of wild boar.

SALADES—SALADS.

THE variety of salads is almost endless: raw herbs or plants (salad plants) known as acetarious or succulent plants, hot or cold cooked vegetables, cold fish, shell fish, cooked poultry, game, and meat, and even fruits, indifferently mixed or blended together, form salads. It would therefore seem that almost everything edible can be converted into a salad. In a typical plain salad cabbage or cos lettuce forms the foundation, whilst the Russian salad, or *salade Russe*, is regarded as the most *recherché* of dressed salads. Green or plain salads are unquestionably the most popular. The secret of these salads is of course the dressing, so that salad making and salad mixing is an art, and the complete mastery of it is granted to but few. With a little knowledge of how to please the palate, with careful and judicious use of seasoning materials, it is, however, possible for everyone to achieve fair success in this branch of the culinary art.

In addition to salt and pepper, oil, vinegar, and the *fourniture d'herbes*, mayonnaise forms the most important ingredient for mixing or dressing salads.

The great point in all salads, but especially those served with a roast, is that they be well blended, correctly seasoned, and nicely garnished. A salad must look cool, inviting and dainty, if it is to be a success.

There are salads and salads, but unless a cook or maître d'hôtel has what Hamlet calls *a feeling for his business*, the salad misses its character—that is, its dressing. A correct dressing must be so blended that no one flavour predominates, otherwise the salad is a failure from the epicurean point of view.

<i>Salade d'anchois.</i>	Anchovy salad.
<i>Salade d'asperges.</i>	Asparagus salad.
<i>Salade de betterave.</i>	Beetroot salad.

<i>Salade de bœuf.</i>	Cold beef salad.
<i>Salade de bœuf fumé.</i>	Hamburg beef salad.
<i>Salade de céleri.</i>	Celery salad.
<i>Salade de champignons.</i>	Mushroom salad.
<i>Salade de chicorée.</i>	Chicory or endive salad.
<i>Salade de choux de Bruxelles.</i>	Brussels sprouts salad.
<i>Salade de choux-fleurs.</i>	Cauliflower salad.
<i>Salade de civettes.</i>	Chives salad.
<i>Salade de concombres.</i>	Cucumber salad.
<i>Salade de crabe.</i>	Crab salad.
<i>Salade de cresson.</i>	Watercress salad.
<i>Salade de fonds d'artichauts.</i>	Salad of artichoke bottoms.
<i>Salade de gibier.</i>	Game salad.
<i>Salade de haricots blanc.</i>	Kidney bean salad.
<i>Salade de haricots verts.</i>	French bean salad.
<i>Salade de homard.</i>	Lobster salad.
<i>Salade au jambon.</i>	Ham salad.
<i>Salade de laitue.</i>	Lettuce salad.
<i>Salade de lapin.</i>	Rabbit salad.
<i>Salade de légumes.</i>	Vegetable salad.
<i>Salade aux œufs.</i>	Egg salad.
<i>Salade d'oranges.</i>	Orange salad.
<i>Salade de perdreau.</i>	Partridge salad.
<i>Salade de poisson.</i>	Fish salad.
<i>Salade de pommes.</i>	Apple salad.
<i>Salade de pommes de terre.</i>	Potato salad.
<i>Salade de radis.</i>	Radish salad.
<i>Salade à la Romaine.</i>	Cos lettuce salad.
<i>Salade de salsifis.</i>	Salsify salad.
<i>Salade de tomates.</i>	Tomato salad.
<i>Salade de truffes.</i>	Truffle salad.
<i>Salade verte.</i>	Green salad.
<i>Salade de volaille.</i>	Chicken salad.

Salade de betterave à l'Américaine.—Finely shredded white leaves of cow cabbage, mixed with pickled chilli pods; seasoned with mayonnaise sauce.

— **de Bananes.**—Banana salad, dressed with salt, pepper, sugar, and white wine.

— **Belge.**—Consists of Belgian endive mixed with French salad dressing; garnished with Spanish pimientos.

— **Brissane.**—Cooked French beans, raw tomatoes, and cooked artichoke bottoms, all cut in julienne strips; dressed with oil and vinegar.

— **à la Cazanova** (Cazanova Salad).—Consists of white celery, truffles, and hard-boiled whites of eggs, cut into fine strips; seasoned with mayonnaise, finely chopped salad herbs, and shallots.

— **chasseur.**—Cooked chicken fillets, cold potatoes, tomatoes, celery, beetroot, and sour apples, all cut in thick julienne; dressed with tartare sauce.

Salade de chou rouge.—Salad made with pickled red cabbage ; garnished with hard-boiled white of egg, etc.

- **comtoise.**—Seasoned lettuce salad, with coarsely minced streaky bacon (*petit salé*), fried crisp in butter, poured hot over the salad, and well mixed. Salt should be omitted in this salad, as the pork is usually salt enough.
- **à la Dumas.**—Dice shapes of cooked potatoes, beetroots, gherkins, or pickled cucumbers, and sliced tomatoes, dressed with a mixture of hard yolks of eggs rubbed through a sieve, anchovy essence, oil, vinegar, pepper, and salt ; garnished with chopped whites of eggs, tarragon, chervil, beetroot, chives, and white lettuce leaves.
- **Elva.**—Beetroot salad, garnished with Elva plums stuffed with tartare sauce.
- **à l'Espagnole.**—Sliced tomatoes, cooked kidney beans, French beans, Spanish peas, pickled button onions ; dressed with mayonnaise sauce.
- **d'été.**—Lettuce, cucumber, artichoke bottoms, all cut into thin slices ; seasoned with salad dressing, and garnished with radishes and pickled beetroot.
- **Eva.**—Artichoke bottoms cut in dice, cooked asparagus points, sliced mushrooms, and ham cut in strips ; dressed with *rémoulade* sauce.
- **à la Flamande** (Flemish Salad).—Consists of fillets of Dutch herrings, apples, beetroot, cooked potatoes, brussels sprouts, seakale and cauliflower, cut up neatly, seasoned with plain salad dressing.
- **à la Française.**—Cabbage lettuce mixed with finely chopped salad herbs, and dressed with a mixture composed of two parts of olive oil, one of French wine, vinegar, salt, pepper, and French mustard ; garnish of slices of beetroot and hard-boiled eggs is optional.
- **Francillon.**—Olive-shaped cooked potatoes, oysters, and slices of truffles, seasoned with oil, vinegar, salt, pepper, and chopped parsley.
- **de Fruits.**—Fruit salad, dressed with syrup, liqueur, or wine.
- **Georgette.**—Cucumber, beetroot cut into fine strips, mixed with boiled rice, seasoned with mayonnaise, and filled in heart of artichoke ; garnished with truffles.
- **Gallati.**—Blanched mushrooms, diced and tossed in butter, mixed while hot with cooked asparagus tips, French dressing, and a little French mustard.

Salade à la Grimod.—Consists of cabbage lettuce, cooked French beans, beetroot, and slices of cold game ranged on slices of toasted bread, previously dipped in sweet oil; garnished with groups of whites and yolks of eggs, beetroot or chervil; seasoned with plain salad dressing.

— **Henriette.**—Sprigs of cooked cold cauliflower, fine shreds of cooked carrots, turnips, French beans, and truffles, seasoned with French dressing.

— **d'hiver.**—Endive, celery, beetroot, horse-radish, and boiled potatoes; seasoned with oil, vinegar, pepper and salt.

— **à l'Italienne** (Italian Salad).—Prepared with various kinds of smoked meats or sausages (shredded), cooked vegetables, tunny fish, anchovies, olives, and capers; seasoned with tartare sauce.

— **à la Judic.**—Slices of cooked carrots, turnips, potatoes, and beetroots, ranged in pyramidal form in salad bowl; garnished with cooked brussels sprouts, French beans, and cauliflower sprigs; dressed with ravigote sauce.

— **Jockey Club.**—Finely cut strips of celery, cold potatoes, cooked French beans, preserved mushrooms, gherkins, and lettuce hearts, dressed with mayonnaise; garnished with anchovy fillets and hard-boiled eggs.

— **au lard.**—Green salad dressed in usual way, with streaky bacon cut in dice, fried, and finished in vinegar, poured over the salad.

— **de légumes à la Lyonnaise.**—Vegetable salad (macédoine of vegetables), mixed with thin slices of Lyons sausage cut in strips, anchovy fillets, olives, capers, and beetroots; dressed with cold ravigote sauce.

— **à la Miliken.**—Salad composed of Spanish pimientos and truffles, cut in dice shapes, and cold boiled rice; seasoned with mayonnaise; dressed on lettuce leaves.

— **Mariette.**—Piccalilli or mixed pickles, raw cucumber, and not over ripe pears, cut in fine strips, and dressed with mayonnaise.

— **Napolitaine.**—Thin slices of Bologna sausage and sliced hard-boiled eggs, dressed alternately (crown shape); centre filled with shredded celery, lettuce, and beetroot; dressed with tartare sauce, and sprinkled with chopped parsley.

— **à la paysanne** (Farmhouse Salad).—Consists of sliced cooked red cabbage (pickled), cold potatoes, and celery root, all cut in thin slices; seasoned with salad dressing.

Salade de pauvre homme.—Potato salad mixed with cooked haricot beans and buds of cooked cauliflower; seasoned with oil and vinegar, salt, etc., and chopped parsley.

— **Polonaise.**—Lettuce, endive, celery, sliced cold potatoes, apples, smoked salmon, and fillets of anchovies, seasoned with salad dressing, and garnished with minced ham and hard-boiled eggs.

— **à la Rachel.**—White celery root cut into fine strips, hard-boiled eggs, truffles, beetroot, and gherkins shredded finely, mixed with mayonnaise, and suitably decorated.

— **à la Reine.**—White celery stalks, hard-boiled whites of eggs, cut into fine strips; seasoned with tartare sauce, finely chopped truffles and parsley, and garnished with slices of salami or Brunswick sausage and hard-boiled yolks of eggs.

— **à la Russe.**—Consists of a mixture of cooked carrots, beetroots, and gherkins, cut in small squares or cubes, capers, grated horse-radish, lobster meat, ham and tongue cut in small squares, dressed with mayonnaise aspic in cylindrical shaped mould; garnished with border of aspic jelly and caviare.

— **à la Sotteville.**—Cos lettuce salad, seasoned with pepper, salt, vinegar, cream, and chopped parsley.

— **Suédoise.**—Filleted smoked herrings, cold beef, boiled potatoes, sour apples (all cut into dice), chopped capers and gherkins, tarragon and chervil, seasoned with plain salad dressing; garnished with olives, fillets of anchovies, and oysters.

— **Sahara.**—Consists of dice-shaped cold potatoes, cold cooked celery root or celeriac, truffles, and bananas; seasoned with oil and vinegar, chopped parsley and chervil.

ENTREMETS.

Note.—Olives, Salted Almonds, Grisini (salted bread sticks), etc., are usually served just before the Sweet Entremets, their special object being to cleanse the palate.

Entremets.—Under this heading no less than three distinct varieties of culinary preparations are served.

1. The Dressed Vegetable, if such be desired; these are known in French as "Entremets de Légumes" (given in the previous chapter).

2. The Sweets, hot and cold dishes, known as Entremets Sucrés. Hot Sweets generally consist of Puddings, Soufflés, Croûtes of Fruit, Fritters (Beignets), Savarins, Omelettes, Pancakes, etc., etc.; whilst

the Cold Sweets are usually composed of Jellies, Chartreuse of Fruits, Bordures, Tourtes, Fruit Pies, Bavarois, Cream, Compotes, Macédoines, Trifles, Charlottes, Fancy Gâteaux and Pastry, Frozen Puddings, Iced Creams and Puddings, Soufflés, Ices, Plombières, and various kinds of sweetmeats.

3. Savouries or Entremets Savoureux. These are commonly known as "After-Dinner Savouries"; the dishes selected may be hot or cold, but they are more often served hot than cold. They must always be dressed in very small portions, and, above all, daintily. The most popular savouries are Cheese Savouries, Egg Savouries, and those made from Smoked Fish.

ENTREMETS SUCRÉS.

SWEET DISHES.

Abricots—Apricots.

Abricots à la Colbert (Hot).—Compote of apricots (halves), filled with rice cooked in milk, sweetened, and flavoured with vanilla, coated with reduced apricot marmalade, dipped in beaten egg, rolled in pulverised macaroons, and fried in clarified butter; dished up on rounds of fried bread, sauced over with apricot purée.

— **à la Condé**.—Timbale or border of cooked rice, flavoured with cream and vanilla, dressed with compote of apricots, and decorated with cherries and angelica; served hot or cold, with fruit syrup.

— **à la Reine**.—Border of génoise cake dressed with apricot compote, garnished with glacé fruit, sauced over with apricot marmalade.

— **au riz**.—Stewed apricots, dressed on a border of cooked sweetened rice; garnished with glacé fruit; served hot or cold.

— **au riz meringué** (Hot or Cold).—As above, omitting the garnish, and coating the whole with meringue mixture, dredged with sugar, decorated, and baked in oven.

Pains d'abricots au marasquin (Cold).—Stewed apricots flavoured with maraschino and lemon juice, set in small moulds with wine jelly.

Ananas—Pineapples.

Ananas à la créole (Hot or Cold).—Slices of pineapple dressed on a border of cooked rice; garnished with angelica and glacé cherries; served with maraschino syrup.

Ananas à la Cussy (Cold).—Border shape of wine jelly set with pineapple slices, centre filled with whipped cream flavoured with apricot purée, and suitably decorated.

— **à la Reine** (Cold).—Border of light génoise poached or steamed, with slices of pineapple ranged on top, centre of dish filled with pineapple, glacé cherries, and apricots cut in dice and moistened with hot syrup; liqueur flavour.

— **en turban**.—Savarin border, flavoured with rum syrup, centre of dish filled with compôte of pineapple.

Parfait d'ananas, Tostini.—Whole pineapple, scooped out in centre, stewed in maraschino liqueur, filled with confectioner's custard, placed in génoise border, masked with meringue, and baked; served hot or cold with fruit syrup.

Baba au rhum.—Light yeast cakes containing currants, soaked in rum syrup; served hot or cold.

— **à la Storer** (a Polish Cold Sweet).—Baba (yeast paste) mixed with raisins and glacé fruit, baked in suitable mould; when cold coated with apricot marmalade flavoured with rum and orange juice; centre of baba filled with orange ice; garnished with angelica and glacé cherries.

Bananes frite sur canapés (Hot).—Slices of bananas, egged, and fried in butter, dressed on small rice shapes of canapés; served hot as side dish.

— **farcies aux fraises** (Cold).—Bananas filled with mashed scarlet strawberries and purée of bananas, sweetened with curaçao and sugar; tied up with ribbon.

Dattes farcies, frites (Hot or Cold).—Stoned dates filled with confectioner's custard, egged and crumbed in crushed macaroons, and fried in butter; served with vanilla cream.

Bordure—Border.

Bordure de figues (Cold).—Stewed figs mixed with cream and set with wine jelly in border mould.

— **de marrons à la Chantilly** (Cold).—Border of chestnut purée, etc., centre filled with whipped cream flavoured with vanilla.

— **Pierre le Grand** (Cold).—Rich savarin border, centre filled with whipped cream, then masked with apricot marmalade, and studded with strips of almonds and pistachios.

— **de prunes** (Cold).—Border of rice and stoned stewed prunes, masked with apricot marmalade, and sprinkled with chopped pistachios; centre filled with whipped cream; garnished with glacé cherries and angelica.

Bordure à la Japonaise (Cold).—Savarin border, soaked in maraschino syrup and set in jelly

Bavaroises—Crèmes.

Bavaroise à la Colbert (Cold).—Timbale shape of vanilla cream, with chocolate cream in centre, decorated with whipped cream.

— **de bananes**.—Vanilla cream mixed with banana pulp set in moulds.

<i>Bavaroise aux framboises.</i>	Raspberry cream.
<i>Bavaroise au chocolat.</i>	Chocolate cream.
<i>Bavaroise au melon.</i>	Melon cream.
<i>Bavaroise au cacao.</i>	Cocoa cream.
<i>Blancmanger à la vanille.</i>	Vanilla blancmange.
<i>Blancmanger à la crème.</i>	Cream blancmange.
<i>Blancmanger aux pistaches.</i>	Pistachio kernel cream.
<i>Blancmanger aux avelines.</i>	Blancmange flavoured with filbert.
<i>Crème au café.</i>	Coffee cream.
<i>Crème au chocolat.</i>	Chocolate cream.
<i>Crème à la vanille.</i>	Vanilla cream.
<i>Crème Française au thé.</i>	French tea cream.
<i>Crème Française au café.</i>	French coffee cream.
<i>Crème aux noix de pêches.</i>	Peach kernel cream.

Crème renversée.—Like caramel cream, flavoured with lemon.

— **au caramel** (Caramel Cream).—Egg custard cooked in mould, coated with brown sugar.

— **brulée**.—Similar to caramel cream.

— **cuite à la Puisse**.—A kind of bavaroise mixed with glacé fruit and cream, set in fancy mould lined with wine jelly, and decorated.

— **diplomate**.—Rich custard mixed with macaroons and Savoy biscuits, set in a mould lined with jelly, and decorated.

— **de fraises à la chartreuse**.—Strawberries set in wine jelly in fancy mould (bottom and side) and filled with strawberry cream, flavoured with chartreuse liqueur.

— **frappee aux milles fruits**.—Vanilla cream mixed with stiff whites of eggs, mixed glacé fruit, and liqueur as flavour, set in moulds, and iced.

— **à la Génoise**.—Rich custard mixed with crushed macaroons, orange juice, and glacé cherries, flavoured with brandy, set in moulds.

— **Impératrice**.—Vanilla cream mixed with chopped pistachios and glacé cherries, set in a border mould previously masked with wine jelly, and suitably decorated.

— **jubilée**.—A rich fruit cream set in the centre of a mould of port wine or claret jelly.

Crème de mirabelles en surprise.—Bomb-shaped mould lined with jelly, then thickly masked with mirabelle purée, centre filled with port wine jelly. Strawberries and raspberries can be treated the same.

— **Monaco.**—Vanilla cream and apricot cream, scooped out into spoon shapes, and set in plain mould lined with maraschino jelly, glacé cherries, and jelly placed between layers of cream; garnished with glacé finger biscuits.

— **Romaine.**—Rich cream, flavoured with burnt almonds and orange flower water.

Beignets, etc.—Fritters, etc.

<i>Beignets d'ananas.</i>	Pineapple fritters.
<i>Beignets d'abricots.</i>	Apricot fritters.
<i>Beignets Berlinois.</i>	Berlin or dough-nut fritters.
<i>Beignets de cerises.</i>	Cherry fritters.
<i>Beignets de coings.</i>	Quince fritters.
<i>Beignets de frangipane.</i>	Macaroon fritters.
<i>Beignets aux fraises.</i>	Strawberry fritters.
<i>Beignets aux marrons.</i>	Chestnut fritters.
<i>Beignets à l'orange.</i>	Orange fritters.
<i>Beignets de pommes.</i>	Apple fritters.
<i>Beignets de pêches.</i>	Peach fritters.
<i>Beignets aux prunes.</i>	Plum or prune fritters.
<i>Beignets de poires.</i>	Pear fritters.
<i>Beignets de reine-Claudes.</i>	Greengage fritters.
<i>Beignets de riz.</i>	Rice fritters.
<i>Beignets de semoule.</i>	Semolina fritters.
<i>Beignets soufflés à la vanille.</i>	Vanilla soufflé fritters.
<i>Beignets Viennoise.</i>	Vienna fritters.
<i>Beignets à la crème.</i>	Custard fritters.
<i>Beignets de noix de coco.</i>	Cocoanut fritters.
<i>Cannelons aux fraises.</i>	Strawberry cannelons.
<i>Cannelons à la Pithiviers.</i>	Puff-paste rolls filled with almond cream.

Balles de neige.—Snowball fritters.

Beignets à la Portugaise (Portuguese Fritters).—A kind of rice croquette, flavoured with cinnamon, with orange marmalade in centre.

Croquettes de riz à l'ananas.—Rice croquettes with pineapple sauce.

— **à la d'Egmont.**—Rice croquettes made of rice, chopped pistachio nuts and chopped almonds fried, and served with brandy sauce.

— **aux fraises.**—Rice croquettes with preserved strawberries in centre.

— **aux pêches.**—Rice croquettes with peach jam.

— **de semoule aux fraises.**—Semolina croquettes with strawberry jam in centre.

Croquettes à la vanille.—Vanilla rice croquettes.

— **de vermicelle.**—Vermicelli croquettes.

Pain frits au vin rouge.—Fried milk roll slices with claret syrup.

Charlottes.

NOTE.—There are two kinds of charlottes, i.e., those served hot and those served cold; they are made quite differently. For the former, the hot, the interior of plain charlotte moulds are lined with slices of bread dipped or slightly browned in butter; they are then filled with the respective fruit purée, and baked. For cold charlottes the moulds are lined with slices of génoise cake, finger, or Savoy biscuits, and then filled with certain creams or ice mixtures. In the latter case the word *glacée* (frozen) should be placed after the name on the menu.

Charlotte aux cerises (Hot or Cold).—Cherry charlotte.

— **à la Chantilly** (Cold).—Vanilla cream charlotte.

— **Colville** (Cold).—Like charlotte Russe, but cream is mixed with pear or apple purée.

— **Florentine** (Iced charlotte).—Mould lined with biscuits, filled with orange water-ice mixed with whipped cream, and set to freeze.

— **aux fraises** (Cold).—Like Russian charlotte, but filled with strawberry cream made from fresh fruit.

— **de groseilles vertes** (Cold).—Gooseberry charlotte.

— **Impériale** (Hot). — Charlotte shape made of génoise cake, filled with apricot pulp flavoured with rum, the whole coated with meringue, and baked.

— **aux marrons** (Hot).—Chestnut charlotte.

— **aux macarons** (Cold).—Macaroon charlotte.

— **de melons** (Cold).—Melon charlotte.

— **Médicis** (Iced charlotte).—Mould lined with finger biscuits, filled with white chocolate ice-cream, and set to freeze; garnished with glacé chestnuts and fruits.

— **Parisienne** (Cold).—Light génoise cake hollowed out and filled with chocolate and vanilla cream, masked with chocolate icing, and decorated with whipped cream.

— **Plombière** (Cold).—Charlotte shape lined with finger biscuits, centre filled with vanilla ice, mixed with almonds, whipped cream, crystallised fruits, and kirsch flavour, and set to freeze; served.

— **de poires** (Hot).—Pear charlotte.

— **Polonaise** (Hot).—An apple charlotte flavoured with apricot marmalade.

— **de pommes** (Hot).—Apple charlotte. (See Note.)

Charlotte à la Pompadour (Cold).—Croustade made of almond paste and small wafer cornets filled with whipped cream, centre filled with pineapple cream.

- **aux pistaches** (Cold).—Like Russian charlotte, but cream is mixed with chopped pistachios.
- **à la Reine** (Hot).—Génoise cake hollowed out and filled with vanilla soufflé mixture, pineapple and apricots, masked with meringue, and baked.
- **à la Russe** (Cold).—Rich vanilla cream set in mould lined with finger biscuits.
- **St. José** (Cold).—Charlotte lined with Savoy biscuits, bottom decorated with jelly and glacé fruit, and filled with pineapple cream.

Compotes de Fruits—Stewed Fruits.

<i>Compote d'abricots.</i>	Stewed apricots.
<i>Compote d'ananas.</i>	Stewed pineapples.
<i>Compote d'aïvelles.</i>	Stewed cranberries.
<i>Compote de coings.</i>	Stewed quinces.
<i>Compote de cerises.</i>	Stewed cherries.
<i>Compote de dattes.</i>	Stewed dates.
<i>Compote d'épines-vinettes.</i>	Stewed barberries.
<i>Compote de figues.</i>	Stewed figs.
<i>Compote de fraises.</i>	Stewed strawberries.
<i>Compote de framboises.</i>	Stewed raspberries.
<i>Compote de groseilles blanches.</i>	Stewed white currants.
<i>Compote de groseilles rouges.</i>	Stewed red currants.
<i>Compote de groseilles vertes.</i>	Stewed gooseberries.
<i>Compote de melon.</i>	Stewed melon.
<i>Compote de mirabelles.</i>	Stewed mirabelles.
<i>Compote de mirtilles.</i>	Stewed bilberries.
<i>Compote de mûres.</i>	Stewed mulberries.
<i>Compote de marrons.</i>	Stewed chestnuts.
<i>Compote d'oranges.</i>	Stewed oranges.
<i>Compote de pêches.</i>	Stewed peaches.
<i>Compote de poires.</i>	Stewed pears.
<i>Compote de pommes.</i>	Stewed apples.
<i>Compote de prunes.</i>	Stewed prunes.
<i>Compote de pruneaux.</i>	Stewed plums.
<i>Compote de reine-Claudes.</i>	Stewed greengages.
<i>Compote de rhubarbe.</i>	Stewed rhubarb.
<i>Compote de ronces.</i>	Stewed brambleberries.

Fraises—Strawberries.

Bombes de fraises, moderne (Cold). — Bomb-shaped moulds masked with jelly and decorated with fresh strawberries and angelica strips, filled with a rich strawberry cream.

Chartreuse de fraises.—Fresh strawberries set with wine jelly in suitable mould (with pipe), centre filled with whipped cream mixed with fresh or glacé fruit.

Framboises (Raspberries).—The same style as strawberries can be applied to raspberries.

Petits pains de fraises (Cold).—Little timbale moulds coated with maraschino jelly, filled with fresh strawberry purée, stiffened with gelatine.

Tivoli aux fraises (Cold).—Maraschino jelly and strawberry cream set in alternate layers in fancy mould; garnished with fresh strawberries.

Croûtes aux fruits.—These are compotes of fruit dressed on fried cake or bread croûtons, and are garnished with glacé fruit, angelica, cherries, raisins, and almonds, sauced over with fruit syrup.

Croûtes aux abricots.

Apricot croûtes.

Croûtes aux pommes.

Apple croûtes.

Croûtes à l'orange.

Orange croûtes.

Croûtes aux cerises.

Cherry croûtes.

Croûtes aux pêches.

Peach croûtes.

Croûtes aux framboises.

Raspberry croûtes.

Croûtes aux fraises.

Strawberry croûtes.

Croûtes à la Normande (Hot).—Pared, cored, and quartered apples, stewed in syrup, flavoured with butter, lemon juice and sherry, dressed on fried bread croûtons, coated with dissolved peach jam; served with hot syrup.

— **au Madère**.—Any kind of compote of fruit, dressed on fried bread or cake crusts, and served with hot fruit syrup flavoured with sherry.

Côtelettes en surprise.—Puff paste shaped like cutlets, centre filled with apricot or apple marmalade, egged, crumbed, and fried, or baked in oven.

Denises à la jalousie.—Little puff paste sandwiches filled with custard, and made to appear like lattice work on surface.

Gelées—Jellies.

Gelée aux amandes.

Almond jelly.

Gelée de pommes.

Apple jelly.

Gelée aux abricots.

Apricot jelly.

Gelée d'épines-vinettes.

Barberry jelly.

Gelée de groseilles noires.

Black currant jelly.

Gelée de fraises.

Strawberry jelly.

Gelée de menthe.

Mint jelly.

Gelée de pied de veau.

Calf's foot jelly.

Gelée au marasquin.

Maraschino jelly.

Gelée au café.

Coffee jelly.

Gelée au thé vert.

Green tea jelly.

Gelée au curaçao.

Curaçao jelly.

Gelée aux airelles.

Cranberry jelly.

Gelée de groseilles vertes.

Gooseberry jelly.

Gelée d'ananas.

Pineapple jelly.

Gelée de citron.

Lemon jelly.

Gelée de raisins.

Grape jelly.

<i>Gelée d'orange.</i>	Orange jelly.
<i>Gelée de mandarines.</i>	Mandarin jelly.
<i>Gelée au madère.</i>	Madeira wine jelly.
<i>Gelée de brugnion.</i>	Nectarine jelly.
<i>Gelée de Bordeaux.</i>	Claret jelly.
<i>Gelée de framboises.</i>	Raspberry jelly.
<i>Gelée au vin du Rhin.</i>	Rhine wine jelly.
<i>Gelée au vin de Champagne.</i>	Champagne jelly.
<i>Gelée de nêfle.</i>	Medlar jelly.
<i>Gelée à la vanille.</i>	Vanilla jelly.
<i>Gelée au rhum.</i>	Rum jelly.
<i>Gelée au kirsch.</i>	Kirsch liqueur jelly.
<i>Gelée au vin d'Oporto.</i>	Port wine jelly.
<i>Gelée au poires.</i>	Pear jelly.
<i>Gelée de coing.</i>	Quince jelly.

Gelée panachée (Mixed Jelly).—Two or three different kinds of jelly, appropriately flavoured, set in alternate layers in the same mould.

— **fouettée au jus de fruits.**—Whipped fruit juice jelly.

— **à la macédoine de fruits.**—Jelly with mixed fruits.

— **à la Russe** (Russian Jelly).—Wine jelly whisked to a froth and set in a mould.

Jambon de Carême (Cold).—Imitation ham made from génoise cake, almond paste, and chocolate icing, garnished with wine jelly.

Japonais à l'Orientale (Cold). — Small almond meringues and slices of set bavarois or set vanilla cream arranged in layers to form a border, centre filled with whipped sweetened cream.

Oranges.

Oranges à la centrale (Cold).—Oranges scooped out carefully and filled with wine jelly coloured red and flavoured with orange juice ; when cold cut into quarters.

Compôte d'oranges.—Orange quarters stewed in syrup.

— **Maltaise.**—Oranges filled with port wine jelly and vanilla cream, two or three layers, cut into quarters when cold, and dressed on rice or vanilla ice.

— **Napolitaine.**—Oranges filled with vanilla and raspberry ice ; when frozen cut into quarters.

Œufs—Eggs.

Œufs vanillé à la neige (Hot). — Quenelles of whisked whites of eggs poached in milk ; served with vanilla custard.

Œufs en surprise (Cold). — Halves of apricots masked with jelly, and set in whisked and set jelly so as to resemble poached eggs ; sauced over with maraschino syrup.

Pêches—Peaches.

Pêches à la Cardinal.—Halves of peaches studded with almond strips and stewed in raspberry syrup, dressed on génoise border ; served hot or cold.

— **Montreuil.**—Halves of peaches stewed in maraschino syrup, dressed in centre of a semolina border ; served hot or cold.

— **Melba** (Cold).—Halves of peaches cooked in vanilla syrup, filled with vanilla cream ice, and dressed in pyramidal form, sauced over with raspberry purée, and sprinkled with chopped almonds.

— **à la Ninette** (Cold).—Small brandied peaches, dressed on macaroons soaked in maraschino, sauced over with cold custard sauce.

— **Orientale** (Iced).—Halves of peaches stewed in syrup, flavoured with kirsch and maraschino, drained and cooled, filled with raspberry ice, and dressed on shapes of vanilla cream ice.

— **Piémontaise.**—Halves of peaches filled with almond paste (marzipan), dressed on croûtons of génoise, and then cooked in oven ; served hot with syrup.

Timbales de Pêches Marie-Louise (Hot).—Small timbale shapes of génoise hollowed out and filled with peach purée mixed with whisked egg white, baked and glazed ; halves of peaches, glazed, placed on top of each, and decorated with glacé cherries cooked in kirsch flavoured syrup.

Poires—Pears.

Poires à la Reine (Hot).—Border of génoise cake and custard, poached, dressed with compote of pears, sauced over with raspberry syrup.

— **à la Florentine** (Cold).—Compote of pears, dressed on a bed of cooked semolina, flavoured with vanilla, sauced over with apricot marmalade.

— **à la Marquise.**—Bartlett pears cooked in vanilla syrup, dressed on timbale of rice, flavoured with maraschino, meringued over, and baked ; served hot or cold.

— **à la Sicilienne.**—Halves of Bartlett pears stewed in syrup, drained, filled with almond paste, placed on cake croûtons, and glazed in oven ; served hot.

Pommes—Apples.

Casserole de pommes au riz (Hot).—Stewed apples ranged in a casserole with layers of cooked rice, mixed with chopped glacé cherries and almonds ; baked, and ornamented with glacé fruit.

Charlotte de Pommes.—Apple charlotte.

Grisette de pommes.—Apple purée mixed with crushed macaroons, sugar, sultanas, chopped lemon rind, and whisked whites of eggs ; baked in soufflé dish.

Pommes au beurre.—Peeled and cored apples, baked with butter in the oven, and glazed, sauced over with syrup, and flavoured with nutmeg or cinnamon.

— **bonne femme.**—Same as “ au beurre.”

— **à la Condé.**—Apples, pared and cored, cooked in the oven, with sugar, lemon juice, and butter ; dressed on a bed of rice ornamented with angelica, glacé cherries, raisins and almonds ; served hot or cold with apple syrup.

— **à la Duchesse.**—Peeled apples, scooped out in small rounds, cooked in syrup, dressed on génoise croûte, with a layer of apple marmalade ornamented with small sticks of angelica stuck in each round of apple ; served with hot or cold apple syrup.

— **Lexington.**—Peeled and cored apples, steamed whole ; when cold, egged and crumbed in crushed macaroons or cake crumbs ; centre filled with pineapple pulp and red currant jelly ; served hot with fruit syrup.

— **meringuées.**—Apples cooked whole or in halves, dressed on rice, masked with meringue mixture, dredged with sugar, decorated, and baked in oven.

— **à la neige** (Hot).—Apple purée mixed with whisked whites of eggs, filled in gratin dish with custard, and browned in oven.

— **Polonaise** (Hot).—Slices of apples, cut crosswise, ranged on a layer of marmalade on a gratin dish, masked with syrup, sprinkled with crushed macaroons, ground cinnamon, and sugar ; baked in a moderate oven and served in the baking dish.

— **Portugaise** (Cold).—Small cored apples, rubbed over with lemon juice, stewed in syrup with maraschino liqueur ; centre of apples filled with red currant jelly, with a crystallised cherry over top ; served with the syrup.

Poudings—Puddings.

Pouding d'abricots.

Apricot pudding.

— *aux amandes.*

Almond pudding.

— *d'amandes à l'orange.*

Almond pudding with orange flavour.

— *à l'ananas.*

Pineapple pudding.

— *au chocolat.*

Chocolate pudding.

— *de cabinet.*

Cabinet pudding.

— *au citron.*

Lemon pudding.

<i>Pouding aux cerises.</i>	Cherry pudding.
— <i>à la collège.</i>	College pudding.
— <i>à l'enfer.</i>	Plum pudding, burning.
— <i>de figes.</i>	Fig pudding.
— <i>de gingembre.</i>	Ginger pudding.
— <i>de groseilles vertes.</i>	Green gooseberry pudding.
— <i>de groseilles noires.</i>	Black currant pudding.
— <i>au lait.</i>	Milk pudding.
— <i>au macaroni.</i>	Macaroni pudding.
— <i>de macarons.</i>	Macaroon pudding.
— <i>de marrons.</i>	Chestnut pudding.
— <i>de Noël.</i>	Christmas pudding.
— <i>de nouilles.</i>	Nudel or nouille pudding.
— <i>aux noix de coco.</i>	Cocoanut pudding.
— <i>aux oranges.</i>	Orange pudding.
— <i>de pommes.</i>	Apple pudding.
— <i>de pommes de terre.</i>	Potato pudding.
— <i>à la printanière.</i>	Cold strawberry pudding.
— <i>de pain beurre à l'Anglaise.</i>	Bread-and-butter pudding.
— <i>au pain noir.</i>	Brown bread pudding.
— <i>froid à la pomare.</i>	Cold apricot pudding.
— <i>de raisins.</i>	Raisin or plum pudding.
— <i>de reine-Claudes.</i>	Greengage pudding.
— <i>à la Rocheford.</i>	Cold vanilla pudding.
— <i>roulé à l'Anglaise.</i>	Rolled jam pudding.
— <i>au riz.</i>	Rice pudding.
— <i>de riz aux raisins.</i>	Rice and raisin pudding.
— <i>de sagou.</i>	Sago pudding.
— <i>soufflé.</i>	Soufflé pudding.
— <i>de tapioca.</i>	Tapioca pudding.
— <i>à la vanille.</i>	Vanilla pudding.
— <i>de vermicelle.</i>	Vermicelli pudding.

Pouding à l'Allemande (German Pudding).—Made from small pieces of cake, chopped almonds, grated lemon rind, eggs, sugar, and Madeira wine; steamed.

— **Albemarle**.—Made from ground almonds, flour, eggs, sugar, and vanilla flavouring; baked in tin moulds.

— **à l'Arlequin**.—A rich semolina and almond pudding mixture, made in four varieties—vanilla, raspberry, chocolate, and pistachio; the mould is filled in three layers, steamed, and served with maraschino flavoured sauce.

— **à la bachelier** (Bachelor's Pudding).—Made from eggs, finely minced apples, currants, bread-crumbs, lemon rind, grated nutmeg, and sugar; steamed in mould.

— **aux cerises**.—Cherry pudding made with the basis of a soufflé mixture.

- Pouding de cerises à l'Anglaise.**—Cherry pudding with suet crust lining.
- **à la chancelier** (Chancellor's Pudding). — Steamed custard pudding, with sponge cakes, ratafias, and dried fruit; mould garnished with fruit; served hot with wine sauce.
 - **Coburg** (Coburg Pudding). — A kind of thick custard, with brandy flavouring, baked in cups.
 - **Delaware.**—Suet pudding, filled with peeled and cored apples, currants, orange peel, etc.; steamed in cloth.
 - **Diplomate.**—A rich cabinet pudding, flavoured with rum or other liqueur.
 - **Génevoise** (Geneva Pudding). — Ground rice cooked in milk, with apples filled in mould; baked in the oven.
 - **à la gastronome.**—A rich semolina pudding, masked with apricot purée and thin pancakes; sauce, à l'abricot.
 - **à l'Impératrice** (Empress Pudding).—A rich custard pudding, served hot with spiced sweet sauce.
 - **à l'Italienne** (Italian Pudding).—A rich bread pudding, with cream, apples, and dried fruit; baked in a mould lined with puff paste.
 - **Louis Napoléon.** — Light cake, savarin or génoise, scooped out and filled with fruit compote, masked over with meringue, and baked; served with fruit syrup.
 - **à la minute** (Hasty Pudding).—Usually made with eggs, milk, flour, and sugar, well mixed, baked in a tin mould; a little jam or marmalade is also introduced.
 - **à la Nesselrode.**—A light cold chestnut pudding, flavoured with maraschino liqueur; garnished with whipped cream and crystallised cherries.
 - **à l'Orléans.**—Cold custard or blancmange, mixed with biscuit or cake crumbs, and chopped candied fruit; set in fancy moulds.
 - **à la pasteur** (Curate's Pudding).—Egg custard mixed with mashed potato, flavoured with sugar and lemon; baked in cups.
 - **Prince Albert.**—Made from eggs, butter, flour, sugar, and lemon rind; mould lined with slices of citron peel, angelica, cherries, etc., to garnish; steamed.
 - **Prince de Galles** (Prince of Wales Pudding).—Made from yolks of eggs, sugar, lemon rind, almonds, flour, and butter; baked in fancy tin moulds.

- Pouding à la Reine** (Queen Pudding).—Lemon soufflé, with minced fruit and crushed macaroons in centre, flavoured with liqueur.
- **Royale**.—Vanilla soufflé, mixed with crushed finger biscuits before steaming.
 - **à la Renaissance**.—Almond soufflé mixture filled in mould, buttered, and thickly sprinkled with pistachios, steamed, and served with pistachio cream sauce.
 - **St. Cloud**.—Brown bread pudding, mixed with almonds and glacé cherries, steamed, and coated with apricot marmalade.
 - **à la Sicilienne** (Sicilian Pudding).—Made from rice cooked in milk, fruits, eggs, cream, and sugar.
 - **à la Saxonne** (Saxon Pudding).—Brown bread pudding, mixed with ground almonds and crystallised fruit; baked or steamed.
 - **à la Victoria** (Victoria Pudding).—Prepared with chopped marrow, apples, flour, eggs, milk, sugar, apricot jam, breadcrumbs, and glacé fruit; steamed or baked in moulds.
 - **Viennoise**.—Bread and custard, flavoured with caramel, steamed, and served with Sabayon or custard sauce.
 - **Vincent**.—Soufflé of chestnut purée with crushed biscuits, minced glacé fruit, flavoured with kirsch syrup in centre.
- Pain de riz aux fraises** (Hot).—Timbale of rice with compote of strawberries in centre, sauced over with strawberry syrup.
- Timbales de riz au fraises**.—Light rice cream in the form of a timbale, masked with strawberry jelly, and decorated with fresh fruit.
- Savarin Medici**.—Baked savarin border dipped in maraschino syrup, centre filled with firm rich almond cream; decorated with whipped cream.
- **aux fruits**.—Savarin soaked in syrup, studded with strips of almonds and garnished with fruit.
 - **au kirsch**.—Savarin with kirsch syrup.
 - **au rhum**.—Savarin with rum syrup.

SOUFFLÉS AND OMELETTES.

NOTE.—The name soufflé in cooking is given to any light preparation, hot or cold; as a rule, sweet soufflés are either steamed or baked. Sweet omelettes are made *soufflée* by beating the egg whites to a stiff froth, and mixing it with the other ingredients; these are baked in the oven, whilst ordinary sweet omelettes are fried in the omelette pan over a quick fire. See also notes on Omelettes.

<i>Soufflé aux abricots.</i>	Apricot soufflé.
<i>Soufflé aux amandes.</i>	Almond soufflé.
<i>Soufflé au cacao.</i>	Cocoa soufflé.
<i>Soufflé au café.</i>	Coffee soufflé.
<i>Soufflé au chocolat.</i>	Chocolate soufflé.
<i>Soufflé au citron.</i>	Lemon soufflé.
<i>Soufflé aux fraises en caisses.</i>	Strawberry soufflé in cases.
<i>Soufflé à la minute.</i>	Hasty soufflé.
<i>Soufflé à l'orange.</i>	Orange soufflé.
<i>Soufflé à l'orge.</i>	Barley flour soufflé.
<i>Soufflé au pain bis.</i>	Brown bread soufflé.
<i>Soufflé à la polenta.</i>	Maize flour soufflé.
<i>Soufflé au riz.</i>	Rice soufflé.
<i>Soufflé à la semoule.</i>	Semolina soufflé.
<i>Soufflé au tapioca.</i>	French tapioca soufflé.

Soufflé aux avelines pralinées.—Soufflé flavoured with burnt sugar hazelnuts or filberts. *See also* Puddings.

Omelette soufflée au chocolat.—Soufflé omelette flavoured with chocolate.

— **aux confitures.**—Soufflé omelette with jam in centre.

— **soufflée à l'eau de fleurs d'oranger.**—Soufflé omelette flavoured with orange-flower water.

— **soufflée au kirsch.**—Soufflé omelette flavoured with kirschwasser.

— **soufflée aux pêches.**—Soufflé omelette with peaches in centre.

— **soufflée aux pistaches.**—Soufflé omelette flavoured with pistachio kernels.

— **soufflée en surprise.**—Soufflé omelette with ice cream in centre.

— **soufflée à la vanille.**—Soufflé omelette flavoured with vanilla.

Omelette aux abricots.—Apricot omelette.

— **Célestine.**—Small sweet omelettes flavoured with crushed macaroons, each filled with jam, rolled up, sugared and glazed under salamander.

— **à la charlotte.**—Light soufflée omelette filled with apple marmalade.

— **au confiture.**—Jam omelette.

— **au four.**—French pancakes baked in oven.

— **aux framboises.**—Raspberry omelette.

— **à la meringue (Cold).**—Omelette shape made out of meringue mixture, and baked; when cold, filled with sweet pear or apple purée; red currant jelly poured round dish.

— **au rhum.**—Rum omelette.

— **sucrée.**—Plain sweet omelette.

Pannequets or crêpes au cacao.—Cocoa pancakes.

— **aux confitures.**—Jam pancakes.

— **aux fraises.**—Strawberry pancakes.

— **aux framboises.**—Raspberry pancakes.

— **à la Mancelle.**—Thin, fried pancakes, spread over with sweetened chestnut purée flavoured with maraschino, rolled up, dredged with sugar, and glazed in a hot oven.

— **à la vanille.**—Pancakes flavoured with vanilla.

PÂTISSERIES—FANCY CAKES AND PASTRY.

Denises aux amandes.—Frosted almond sandwiches with puff paste foundation.

Talmouses d'abricot.—Sweet short crust pasties, shaped like three-cornered hats, filled with apricot jam, and iced.

Gâteaux—Cakes.

The name "gâteau," with a few exceptions, applies to a light, dainty looking and tasty French cake, which is usually iced over with butter, fondant, or royal icing, and suitably decorated.

Gâteau aux amandes.

Almond cake.

Gâteau à la cannelle.

Cinnamon cake.

Gâteau au citron.

Lemon cake.

Gâteau aux dattes.

Date cake.

Gâteau au gingembre.

Ginger cake.

Gâteau génoise.

Genoa cake.

Gâteau au madère.

Madeira cake.

Gâteau au miel.

Honey cake.

Gâteau de noce (mariage).

Wedding (bride) cake.

Gâteau de Noël.

Christmas cake.

Gâteau à l'orange.

Orange cake.

Gâteau de pâque.

French Easter cake.

Gâteau aux pommes.

Apple cake.

Gâteau à la vanille.

Vanilla cake.

Gâteau au Moka.—Cornflour cake with mocha cream, iced and decorated.

— **Mousseline.**—Very light plain cake, strewed with almonds, and glazed.

— **Pithivier.**—A kind of puff-paste tart or tartlet with almond filling.

— **Russe.**—Three or four distinctly coloured génoise cakes, ranged in layers with apricot marmalade, and rolled in almond paste crust cut into slices.

Gâteau St. Honoré.—Puff paste or short crust foundation, with border of baked choux paste balls dipped in sugar glazing, centre filled with rich custard, and decorated with whipped cream.

Biscuit de Savoie.—French Savoy biscuits.

— **Génoise.**—Génoise biscuits.

Champignons. — Mushrooms shaped so, with meringues and almond paste.

Dartois aux abricots.—Slices of puff pastry spread with apricot marmalade, decorated with meringue (lattice work fashion).

Génoise au café.—Génoise cake flavoured with coffee, and iced with coffee icing.

— **au chocolat.** — Génoise cake flavoured with chocolate, and iced with similar icing.

Langues de Chat.—Small wafer biscuits shaped like cats' tongues.

Pain d'épice.—French gingerbread cake.

Baba au rhum.

Baba or Polish cake with rum syrup.

Dâmes d'honneur.

Maids of honour.

Dariole à la crème.

French cream tart.

Flans are round or oval-shaped tart crusts filled with fruit or cream, as indicated.

Flans aux abricots.

With layers of apricot.

Flans aux cerises.

With stoneless cherries.

Flans crème au citron.

Filled with lemon cream.

Flans aux fraises.

Open strawberry tart.

Flans aux framboises.

Open raspberry tart.

Flans aux fruits.

With fruit.

Flans au marasquin.

With maraschino cream.

Flans crème à l'orange.

With orange cream.

Flans Parisienne.

Fruit flans meringued.

Flans aux pêches.

With peaches.

Flans aux poires.

Filled with pears.

Flans aux pommes.

Filled with apple slices.

Gâteau feuilleté.

French cake, composed of puff pastry, etc.

Gaufres hollandaise.

Dutch cream wafers.

Gimblettes de pêches.

Small light cakes filled with peaches.

Meringues à la crème.

Filled with whipped cream.

Meringues glacés.

Filled with ice cream.

Savarin au rhum.

A light yeast cake with rum syrup.

Tarte aux abricots.

Apricot tart.

Tarte aux cerises.

Cherry tart.

Tarte aux fraises.

Strawberry tart.

Tarte aux framboises.

Raspberry tart.

Tarte aux groseilles et framboises.

Currant and raspberry tart.

<i>Tarte aux groseilles noires.</i>	Black currant tart.
<i>Tarte aux groseilles vertes.</i>	Gooseberry tart.
<i>Tarte aux pommes.</i>	Apple tart.
<i>Tarte aux prunes.</i>	Plum tart.
<i>Tartes aux fruits.</i>	Fruit tarts or fruit pies.
<i>Tartes (tourtes).</i>	Tarts and pies.
<i>Tourte au chocolat.</i>	Chocolate cake.
<i>Tourte au citron.</i>	Lemon cake.
<i>Tourte aux fruits.</i>	Open fruit tart.
<i>Tourte aux marrons.</i>	Chestnut cake.
<i>Tourte de noix.</i>	Walnut cake.
<i>Tourte à l'orange.</i>	Orange cake.
<i>Tourte au pain bis.</i>	Brown bread cake.
<i>Tourte au punch.</i>	Punch cake.
<i>Tourte au rhum.</i>	Rum cake.
<i>Tourte à la sableuse.</i>	A kind of flat sponge cake.

Tartelettes Balmoral.—Puff paste lined tartlets, filled with cornflour and sponge cake, cream mixed with cherries, etc.

— **aux amandes.**—Almond tartlets.

— **à l'ananas.**—Pineapple tartlets.

— **de bergamottes.**—Pear tartlets.

— **de framboises.**—Raspberry tartlets.

— **de fraises.**—Strawberry tartlets.

— **de fruits.**—Fruit tartlets.

— **Granville.**—Puff paste lined tartlets, filled with light custard, mixed with cake crumbs and citron, glazed after baking, and decorated with desiccated cocoanut.

— **de groseilles rouges.**—Gooseberry tartlets.

— **de pavots.**—Poppy tartlets.

— **Parisienne.**—Short crust lined tartlets, filled with light almond cream, mixed with cake crumbs, cream and lemon juice, glazed after baking, and decorated.

— **de pommes.**—Tartlets with apple purée.

Bouchées des dames.—Génoise baskets filled with whipped cream, garnished with pistachios and angelica.

Brioche.—Light milk dough bun or border shapes, baked, sometimes filled with cream.

Cornets à la crème.—Wafer biscuits rolled up as cornets, and filled with whipped cream.

— **au nougat.**—Sugar and almonds boiled to the crack, shaped into cornets, and filled with cream.

Domino.—Domino-shaped génoise pastry, iced over, and suitably decorated.

Eclairs.—Finger shapes of choux paste, baked, filled with cream, and iced with coffee or chocolate icing.

Madeleines.—Small cakes of the génoise class, baked in tartlet moulds or patty pans.

Nids d'oiseaux (Birds' Nests).—Egg and almond paste shaped like birds' nests, baked, and filled with whipped cream, flavoured with apricot marmalade; small comfits to imitate eggs are put on top.

Palmiers or Prussiens.—Thin puff paste dredged with castor sugar and rolled up, cut into round slices, and baked.

Quillets.—Small tartlets filled with madeleine mixture, centre scooped out when baked and filled with almond cream, decorated with whipped cream.

Smelles (Soles).—Oval shapes of thin puff paste, rolled in castor sugar, and baked.

Tranches à la neige.—Slices of rich almond short crust pastry, lined with jam, spread over thickly with meringue mixture, and baked in slow oven.

Tuilles.—Meringue and almond paste, shaped and baked like macaroons.

ENTREMETS, SAVOUREUX, ETC. AFTER DINNER SAVOURIES AND BREAKFAST DISHES.

Fish Savouries.

<i>Anchois farcis.</i>	Stuffed anchovies.
<i>Beignets de filets de hareng.</i>	Fritters of kipper fillets.
<i>Canapés de thon marinés.</i>	Tunny fish on toast.
<i>Caviar de Russie aux blénis.</i>	Small thin pancakes spread with Russian caviare, and rolled.
<i>Caviar sur canapés à la Diable.</i>	Deville caviare on toast.
<i>Crevettes à la Diable.</i>	Deville shrimps.
<i>Ecrevisses à la Diable.</i>	Deville crayfish.
<i>Filets de harengs fumés au fromage.</i>	Fillets of kippered herrings with cheese.
<i>Laitance de cabillaud fumé sur croûtons.</i>	Smoked cod's roe on toast.
<i>Laitance de maquereau à la Diable.</i>	Deville mackerel's roe and bones.
<i>Pailles au parmesan à la Yarmouth.</i>	Cheese straws twisted with strips of bloater fillets.
<i>— à l'Anchois.</i>	Cheese straws twisted with anchovy fillets.
<i>Soufflés à la Yarmouth.</i>	Cheese and bloater paste soufflés.

Allumettes d'anchois (Anchovy Matches).—Short paste crust, spread with anchovy paste, and cut into thin strips.

Anchois frits.—Fried anchovies.

Eclairs d'anchois.—Small anchovy pasties.

Beignets de poisson.—Fish fritters.

— **fumés.**—Smoked fish fritters.

Bisquits au beurre d'anchois.—Anchovy butter biscuits.

Bonnes-bouches aux huîtres.—Oyster tit-bits.

Canapés à la crème de laitances.—Blanch some cod's roe (fresh), pound in mortar, and add whipped cream and seasoning; dress on little canapés of fried bread, finger, oval, or oblong shapes; sprinkle over with lobster coral and kronta pepper, heat in sharp oven, and dish up.

— **Nantua.**—Rounds of toasted bread spread with green herb butter, stoned olives stuffed with anchovy placed in centre of each, with a prawn or crayfish tail.

— **de sardines.**—Sardines on toast.

Coquille de homard.—Scalloped lobster.

Crabe aux œufs à la Diable.—Curried crab and egg.

— **sur canapés à l'Indienne.**—Curried crab on toast.

— **à la tomate.**—Crab with tomato purée.

Croustade de sardines au fromage.—Sardines in pastry crusts with grated cheese.

Croûtons d'anchois aux fines herbes.—Savoury anchovy paste on toast.

— **au fromage.**—Anchovy fingers with cheese.

— **à l'Indienne.**—Curried anchovies on toast.

Croûtes de merluche fumé.—Smoked haddock mixed with béchamel sauce, cheese, and egg yolk, and heated; spread on buttered toast and baked.

Homard au gratin.—Baked lobster, gratin style.

Huîtres à l'Américaine.—Grilled oysters with tomatoes.

— **au beurre.**—Broiled oysters in butter.

— **à la Colbert.**—Marinated oysters, drained, egged, crumbed, and fried in sweet oil; served with sauce Colbert.

— **à l'Horly.**—Marinated oysters dipped in frying batter and fried in deep fat; garnished with slices of lemon and parsley; sauce, tomato.

— **à l'Italienne.**—Soused or marinated oysters, drained and dipped in flour, and then in beaten seasoned eggs, fried in an omelette pan with clarified butter; served with nut brown butter.

— **à la Villeroi.**—Poached oysters in fish stock; drained and coated with reduced béchamel sauce, then egged and crumbed, and fried in sweet oil; garnished with lemon quarters and parsley.

Huîtres en brochettes.—Large oysters, bearded, dipped in oiled and seasoned butter and covered with fresh breadcrumbs, fastened on skewers, and grilled over the fire; dressed with skewers stuck in bread croûtons, and garnished with lemon slices and parsley.

— **en cassolettes.**—Bearded oysters ranged in threes or fours in small buttered china cassolette or ramakin cases, seasoned, two or three prawn tails, with piquante demi-glace sauce added to each, and thus cooked in oven; served in the cassolette cases.

— **frites à la Diable.**—Fried oysters devilled.

— **aux fines herbes.**—Grilled oysters with savoury herb butter.

— **à la Normande.**—Ragout of oysters, crayfish tails, and truffles, mixed with sauce normande, dressed in very small china casseroles, allowing one for each person.

— **sur pain grillé.**—Oysters on toast.

Les huîtres à cheval.—Oysters on horseback (rolled in bacon and grilled).

Sardines à la Diable.—Devilled sardines.

— **aux œufs pochés.**—Sardines with poached eggs.

— **Provençale.**—Sardines on toast with egg sauce.

Saumon fumé à la Diable.—Smoked salmon devilled.

— **au gratin.**—Baked salmon, gratin style.

Meat Savouries.

Bâtons de Caviar.—Baked puff paste fingers split open and filled with seasoned caviare.

Beignets de gibier à la Diable.—Devilled game fritters.

— **de jambon.**—Ham fritters.

Brochettes de foie de volaille.—Chicken livers and bacon slices tossed in butter and fastened on little skewers, crumbed and broiled; served with béarnaise sauce.

Canapés à l'Arlequin.—Buttered toast decorated with strips of chopped tongue, smoked salmon, gherkins, truffles, and hard-boiled white of egg, arranged in lattice work fashion.

— **à la Cocquéri.**—A purée of chicken and ham and butter, spread on toasted or fried bread slices, covered with plenty of grated cheese, browned under salamander, and garnished with gherkins, capers, and beetroot.

— **Réforme.**—Squares or oblongs of toasted bread spread with herb butter; garnished the same as for arlequin, but arranged in different design.

Croûtons de langue à la Diable.—Devilled ox-tongue on toast.

— **de jambon à la Diable.**—Devilled ham on toast.

Foie de volaille à la Diable.—Devilled chicken liver.

Jambon à la Casino.—Slices of cooked ham spread with chutney and mustard, sandwiched together and thus grilled.

— **aux tomates.**—Grilled slices of raw ham, dressed with alternate slices of tomatoes tossed in butter; served with piquant sauce.

Langue de veau fumée à la Diable.—Devilled smoked calf's tongue.

Moelle de bœuf aux fines herbes.—Beef marrow savoury, with fine herbs dressed on toast.

Vegetable Savouries.

Aubergines au gratin.—Baked aubergines, gratin style.

Fonds d'artichauts farcis à la Diable.—Stuffed artichoke bottoms devilled and baked.

Beignets d'aubergines à la Diable.—Devilled egg-plant fritters.

Beignets de betterave.—Beetroot fritters.

— **de cardons à la Diable.**—Cardoon fritters devilled.

Champignons en caisses à la Diable.—Devilled mushrooms in cases.

— **sur croûtons.**—Grilled mushrooms on toast.

— **aux fines herbes.**—Savoury mushrooms on toast.

Croûtes aux champignons.—Cassolettes or timbale shaped crusts of bread or rice, filled with minced mushrooms, suprême sauce, cream, and chopped parsley, thus baked in sharp oven.

Chou-fleur au parmesan.—Baked cauliflower with cheese.

Concombre farcie au fromage.—Savoury cucumbers stuffed with cheese, and baked.

Epinards au gratin.—Baked spinach, gratin style.

Laitues à la Génoise (Cold).—Lettuce leaves cut out round and spread with anchovy butter, placed on rounds of toast covered with mayonnaise and chopped hard-boiled egg; garnished with capers.

— **à l'Indienne.**—Same as génoise, but using lobster butter in place of anchovy.

Lentilles en fricassée à la Diable.—Devilled lentil fricassée, savoury.

Olives sur croûtons à la Diable.—Devilled olives on toast.

Pommes de terre farcies.—Stuffed potatoes baked.

— **farcies aux fines herbes.**—Baked potatoes stuffed with savoury herbs, etc.

— **à l'Indienne.**—Curried potatoes.

Beignets de pommes de terre.—Potato fritters.

Coquilles de pommes de terre.—Scalloped potatoes.

Crêpes de pommes de terre au fromage.—Potato pancakes with cheese.

Salsifis frits à la Diable.—Salsify fritters devilled.

Tomates au fromage.—Tomatoes with cheese.

— **farcies à la Diable.**—Stuffed tomatoes devilled.

— **sur pain grillé.**—Tomatoes on toast.

— **au gratin.**—Baked, stuffed, or breaded tomatoes.

Beignets de tomates.—Tomato fritters.

Bombes aux tomates (Cold).—Small bomb-shaped moulds filled with sweetened tomato purée and cream, frozen in usual way; garnished with small tomato shaped cakes, masked with tomato coloured icing.

ENTREMETS FARINEUX ET PLATS AU FROMAGE.

Farinaceous Savouries and Cheese Dishes.

Macaroni à la Calabraise.—Boiled macaroni, dressed in gratin dish with alternate layers of tomato purée, grated parmesan cheese, and white sauce; browned in oven or under salamander.

— **à la crème.**—Boiled macaroni with cream sauce.

— **au gratin.**—Prepared macaroni, baked gratin style.

— **à l'Italienne.**—Macaroni with tomato and cheese.

Beignets de macaroni.—Macaroni fritters.

Croquettes de macaroni.—Macaroni croquettes.

Tartelettes de macaroni.—Cooked macaroni tossed in butter and moistened with béchamel sauce, filled in baked tartlet crusts, covered with grated cheese, and baked.

Timbale de macaroni.—Savoury macaroni timbales.

Nouilles à la Palermo.—Stewed nudels (nouilles) with grated cheese.

Risotto aux tomates.—Stewed rice with tomato purée.

Riz à l'Espagnole.—Boiled rice, drained, and fried in olive oil, mixed with tomato stew and slices of ham, seasoned with grated cheese and Spanish sweet pepper; garnished with rounds of ham and slices of smoked sausages.

Riz à la Florentine.—Stewed rice with picked shrimps, crayfish tails, or prawns, curry paste, grated parmesan cheese, and finely chopped fried onions.

— **à l'Indienne.**—Curried rice.

— **Milanaise.**—Rice cooked with grated parmesan cheese, mixed with chopped fowl, game, tongue, or ham, seasoned with salt, nutmeg, and pepper.

— **Piémontaise.**—Stewed rice with mashed potatoes, finely chopped fried shallots, grated parmesan cheese, butter, and cayenne pepper.

— **Polonaise.**—Stewed rice with thinly sliced fried onions, chopped ham, cayenne pepper, and grated cheese.

— **à la Reine.**—Stewed rice with chopped hard-boiled white of egg, cooked smoked haddock, and grated cheese; dished up and browned in a quick oven.

— **Turque.**—Stewed rice with saffron powder, cayenne pepper, Smyrna raisins, and fresh butter.

Rizzoletti.—Savoury rice croquettes, composed of stewed rice, seasoned with a rich savoury sauce; some prepared minced meat (salpicon) is enclosed in the centre of each croquette; they are then egged, crumbed, and fried.

Bouchées à la Caroline.—Small bouché shapes of savoury rice, fried in deep fat, scooped out in centre and filled with scrambled eggs.

Croûtes de fromage à l'Anglaise.—Welsh rarebit.

— **aux œufs pochés.**—Buck rarebit. Toasted cheese with poached egg on top.

Feuillantines au parmesan.—Puff paste sticks with parmesan cheese.

Fondue au parmesan.—Parmesan cheese soufflés.

Fondue Brillat Savarin.—A kind of stirred or scrambled egg mixed with grated cheese, butter, a little white wine, and seasoning; served in little china casseroles.

— **Italienne.**—Cream thickened with flour and cooked, mixed with parmesan cheese, eggs, and butter; baked in gratin dish.

Fondus à la Yarmouth.—Cheese soufflés mixed with bloater-paste.

Gnokis Suisses.—Cheese-flavoured choux paste quenelles poached in stock, drained, and fried in butter.

Noisettes au parmesan.—These are small ball shapes of choux paste, mixed with grated parmesan cheese, and fried in deep fat.

Pailles au parmesan.—Cheese straws.

Paillettes au parmesan.—Small cheese straws made from puff paste and grated cheese, fried in deep fat.

Soufflés au fromage.—Cheese soufflés.

Tartelettes Suisses au fromage.—Swiss cheese tartlets.

Œufs et Omelettes.—Eggs and Omelets.

<i>Œufs brouillés.</i>	Scrambled eggs.
<i>Œufs à la coque.</i>	Soft-boiled eggs.
<i>Œufs crus.</i>	Raw eggs.
<i>Œufs durs.</i>	Hard-boiled eggs.
<i>Œufs enveloppés.</i>	Eggs in wrappers.
<i>Œufs frais.</i>	Fresh eggs.
<i>Œufs frits.</i>	Fried eggs.
<i>Œufs au gratin.</i>	Baked eggs (breaded).
<i>Œufs au miroir.</i>	Eggs fried in butter (open).
<i>Œufs mollets.</i>	Soft-boiled eggs.
<i>Œufs perlés.</i>	Perled eggs.
<i>Œufs sur plat.</i>	Eggs baked on the plate.
<i>Œufs pochés.</i>	Poached eggs.
<i>Œufs pochés au jus.</i>	Poached eggs in gravy.

Œufs à l'Africaine.—Poached eggs with fried ham.

- **Ambassadrice.**—Poached eggs, trimmed, coated when cold with mayonnaise aspic, decorated with green tarragon leaves, and dressed in tartlet crusts of baked plain paste.
- **aux anchois.**—Scrambled eggs with anchovy fillets.
- **frits à l'Andalouse.**—Fried eggs dressed in circle on slices of fried ham, centre of dish fried artichoke bottoms and fried parsley; sauce, tomato.
- **en banquettes.**—Little fancy moulds of paste crust filled with chopped hard-boiled egg, mushrooms, parsley, grated cheese, and white sauce; browned in sharp oven.
- **durs à la Belloy.**—Hard-boiled eggs cut in halves, yolks removed, and whites filled with salpicon of truffle and lobster and stiff mayonnaise; dress eggs on croûtons, and garnish with anchovy butter (creamed).
- **au beurre noir.**—Poached or fried eggs with nut brown butter.
- **à l'œil de bœuf.**—Eggs baked in butter.
- **Bolognaise.**—Fried eggs dressed on a bed of spinach, cooked *in branches*; garnished with slices of Bologna sausages; sauce, *madère*.
- **à la bonne femme.**—Hard-boiled eggs cut in halves, stuffed with minced chicken, ham, and beetroot; served cold.

- Œufs brouillé aux pointes d'asperges.** — Scrambled eggs with asparagus points; stir seasoned eggs with butter, cream, and asparagus points over fire till set, dress on toasted bread, and put a teaspoonful of velouté sauce on centre of each.
- **brouillés aux champignons.**—Scrambled eggs, with minced preserved mushrooms.
 - **brouillés aux fines herbes.**—Scrambled eggs, mixed with finely chopped parsley, chervil, and chives; served with fried bread croûtons.
 - **brouillés à l'Indienne.**—Scrambled eggs, seasoned with curry powder and cayenne pepper.
 - **brouillés à l'Italienne** (Scrambled Eggs, Italian Style).—Scrambled eggs placed in centre of risotto border, i.e., cooked savoury rice mixed with fried chicken livers; tomato sauce round base of dish.
 - **brouillés au jambon.**—Scrambled eggs, with finely shredded or minced ham.
 - **brouillés, Lyonnaise.**—Scrambled eggs with fried onions.
 - **brouillés aux truffes.**—Scrambled eggs, with chopped or shredded truffles.
 - **à la mode de Caen.**—Slices of hard-boiled eggs, cooked in a rich white cream sauce, with slices of Spanish onion.
 - **en caisses.**—Eggs baked in paper cases.
 - **à la Carmélite.**—Halves of hard-boiled eggs stuffed with fried chopped shallots, parsley, sorrel, and yolks of eggs, and baked.
 - **aux champignons.**—Eggs stuffed with mushroom purée and baked.
 - **Chipolata.**—Cassolettes of bread, shaped to take form of eggs, fried, and filled with poached eggs; garnished with braised button mushrooms, button onions, dice of ham, chestnuts, small fried sausages, and fried Parisian potatoes; sauce, madère.
 - **à la Christen.** — Halves of tomatoes scooped out, lined with spinach, with poached egg on top of each; white wine sauce round dish.
 - **Colbert.**—Small china soufflé cases lined with light chicken farce, and raw egg in each, seasoned, and poached in oven; coated with Colbert sauce.
 - **Comtesse.**—Poached eggs dressed on croûtons of toasted or fried bread, sauced over with hollandaise, and chopped truffles on top.
 - **coque à la crème de volaille.**—Egg shells filled with a light chicken cream, and poached in stock; cut off top of shells, and garnish with a slice of truffle on each.

- Œufs à la coque en surprise** (Cold).—Fresh eggs are carefully emptied, and refilled with scrambled egg mixture, blended, when cold, with mayonnaise; dressed on a bed of crisp cresses.
- **Cosmopolite**.—Poached eggs, trimmed, drained, egged and crumbed, and fried in deep fat; dressed “crown shape,” with sliced truffles in centre; demi-glace sauce.
 - **à la crème**.—Hard-boiled eggs, sliced, and finished in rich béchamel or cream sauce.
 - **Créole**.—Rounds of toasted and buttered bread spread with chicken cream, slightly poached eggs placed on each, finished in oven; pour béchamel sauce round base of dish.
 - **croquettes d’œufs, durs**.—Chopped hard-boiled eggs made into salpicon with white sauce, raw egg-yolk and anchovy essence to flavour, shaped into croquettes, egged and crumbed, and fried in fat.
 - **à la Diable**.—Halves of hard-boiled eggs stuffed with anchovy paste, seasoned with cayenne pepper, and baked.
 - **durs au gratin**.—Hard-boiled eggs cut in slices and ranged on buttered gratin dish, with layer of white sauce and grated cheese; oiled butter on top, and browned in oven.
 - **durs Italienne**.—Halves of hard-boiled eggs, stuffed with anchovy paste and grated cheese; served with béchamel sauce.
 - **durs à la St. Germain** (Cold).—Hard-boiled eggs with yolks removed and mixed with mayonnaise and chopped shrimps, refilled, and dressed on a bed of chopped aspic, with a bearded oyster on top of each egg.
 - **à l’écarlate**.—Poached eggs dressed on rounds of fried bread, spread with tongue paste or slices.
 - **à l’Ecoissaise**.—Whole hard-boiled eggs wrapped in forcemeat or sausage meat, egged, crumbed, and fried in deep fat; served with tomato sauce.
 - **à l’Eugénie**.—Large cup mushrooms, scooped out, filled with mixture of smoked salmon, truffles, and foie-gras sauce, etc.; place poached egg on top of each; decorate with lobster coral and truffle.
 - **farcis**.—Stuffed eggs.
 - **farcis aux épinards**.—Eggs stuffed with spinach.
 - **Florentine**.—Poached eggs placed in baked paste croustades lined with spinach purée, sauced over with morna sauce, and browned in sharp oven.
 - **frits à la Suisse**.—Eggs, fried whole, sprinkled with grated gruyère cheese and seasoning.

Œufs frits à la tomate.—Fried eggs with tomato sauce.

- **Garfield.**—Whole hard-boiled eggs wrapped in forcemeat, egged, crumbed in crushed vermicelli, and fried in clarified butter; served with piquant sauce.
- **à la gourmet.**—Stuffed with crayfish tails, chopped truffles, and smoked salmon, and baked.
- **Grand Duc.**—Scrambled eggs dressed on small croûtons of fried bread, sauced over with rich béchamel and reduced tomato, garnished with asparagus tips and shredded truffles.
- **Granville.**—Coarsely shredded hard-boiled eggs, stewed in brown onion sauce, flavoured with lemon rind and mace.
- **à la gruyère.**—Scrambled eggs with grated gruyère cheese.
- **Hussard.**—Rounds of fried bread spread with minced ham and mushrooms, with tomato slice on top and poached egg, sauced over with hollandaise; served hot.
- **à l'Indienne.**—Curried eggs with rice.
- **maire.**—Poached eggs, trimmed, and dressed on toast, garnished with finely shredded ox-tongue, ham, and truffles; sauced over with madère sauce.
- **maître d'hôtel.**—Sliced hard-boiled eggs cooked in parsley sauce.
- **à la Matelot.**—Eggs poached in meat stock, dressed on rounds of toast, sauced over with a rich brown fine herb and onion sauce; garnished with fillets of anchovies.
- **Meyerbeer.**—Poached eggs dressed on grilled sheep's kidneys, sauced over with périgueux sauce.
- **Montpensier.**—Poached eggs, dressed on fried bread croûtons, spread with foie-gras purée, centre of dish green peas; garnished with truffles.
- **à la neige.**—Whisked whites of eggs, seasoned, steamed in moulds, and served with cream sauce.
- **Norfolk.**—Halves of hard-boiled eggs, egged, crumbed, fried in butter, and served with piquant sauce.
- **à la Pache.**—Hard-boiled eggs sliced, mixed with mushroom heads, and heated in tomato sauce; dressed in centre of rice border.
- **sur pain grillé.**—Poached eggs on toast.
- **à la Pasqual.**—Small eggs poached in seasoned milk, trimmed, drained, and masked with chaud-froid sauce; when cold, dressed in a nest made of baked nouilles, and, if liked, a fish farce foundation.
- **pochés aux épinards.**—Poached eggs with spinach.

Œufs pochés à l'Impériale (Cold).—Poached eggs dressed on artichoke bottoms ; garnished with macédoine of vegetables and julienne of tongue and tomatoes ; sauced over with rémoulade sauce.

— **pochés à la Portugaise**.—Poached eggs dressed on rounds of toasted bread, with stuffed halves of tomatoes.

— **Princesse Alice**.—Hard-boiled eggs cut into two lengthways, centre filled with purée of egg-yolk, asparagus tips, truffles, and cheese, egged, crumbed, and fried in deep fat.

— **à la purée de lentilles**.—Poached eggs with lentil purée.

— **à la purée de marrons**.—Poached eggs with purée of chestnuts.

— **à la purée de navets**.—Poached eggs with mashed turnips.

— **à la purée d'oseilles**.—Poached eggs with sorrel purée.

— **Romaine**.—Small egg soufflés, seasoned with grated cheese and cayenne, baked in patty-pans.

— **Rossini**.—Eggs baked "au gratin," dressed in a border of sauté of chicken liver and truffles, sauced over with périgord sauce.

— **salamandre**.—Hard-boiled white of egg cut in dice, cooked in parsley and egg sauce, dressed in a border of mashed potatoes, and browned with a hot salamander.

— **au soleil**.—Poached or fried eggs, trimmed, placed between rounds of thinly cut ham, dipped in batter, and fried in deep fat.

— **Soubise**.—Hard-boiled eggs, sliced, heated in béchamel, dressed with onion purée in centre.

— **soufflés à la Reine**.—Small tartlet moulds lined with chicken soufflé mixture, with poached egg in centre of each, covered with chicken farce, and finished in oven ; garnished with truffles.

— **souveraine**.—Soft boiled eggs, shelled, and placed in crown-shaped ham mousses ; served with light sauce, Italian.

— **à la tripe**.—Hard-boiled whites of eggs, cut in strips, stewed in white sauce.

— **mollets Tyrolienne**.—Eggs boiled for barely five minutes and carefully shelled, dressed on suitable croûtons of bread, and served with tomato sauce, enriched with butter, egg-yolks, and cream.

Œufs Waldimir.—Eggs (new) placed in fireproof buttered dish, covered with chopped truffles and asparagus points, seasoned, strewn with grated parmesan cheese, slightly baked in oven, and sent to table with suprême sauce poured round edge of dish.

Côtelettes aux œufs.—Minced hard-boiled eggs, prepared with grated cheese and herb seasoning, moistened with raw yolks and sauce, shaped like cutlets, egged, crumbed, and fried.

Pyramide d'œufs à la Réforme.—Stuffed halves of hard-boiled eggs, dished up in a pyramidal form, sprinkled with finely chopped ham and truffles, sauced, and baked in a quick oven.

Ragoût d'œufs à la Française.—Slices of hard-boiled eggs, with truffles and morels, stewed in red wine sauce.

OMELETTES—OMELETS.

AN omelet is usually defined as a dish consisting of beaten and seasoned eggs, fried in butter over a quick fire, and shaped like a cushion.

There are three varieties of omelets: the plain (simple and compound), the stuffed (*purée*), and the puffed (*soufflé* omelets).

An almost endless variety of omelets can be prepared, either plain, compound, savoury, or sweet, because the addition of a special ingredient often brings about a new name.

As a savoury, the so-called *omelettes fines herbes* are the most favoured, the fine herbs being mainly represented by chopped parsley. A number of other omelets besides the savoury kinds are introduced in this register, most of which make admirable breakfast or lunch dishes.

A little sauce or gravy is frequently served with an omelet, and should be poured round the base of the dish and not over the omelet.

Simple and Compound Omelets.

<i>Omelette aux anchois.</i>	Anchovy omelet.
<i>Omelette aux bucardes.</i>	Cockle omelet.
<i>Omelette au caviar.</i>	Omelet filled with caviare.
<i>Omelette aux champignons.</i>	Mushroom omelet.
<i>Omelette aux clames.</i>	Clam omelet.
<i>Omelette aux crevettes.</i>	Shrimp omelet.
<i>Omelette aux écrevisses.</i>	Prawn omelet.
<i>Omelette aux fines herbes.</i>	Savoury omelet.
<i>Omelette au fromage.</i>	Cheese omelet.
<i>Omelette de homard.</i>	Lobster omelet.

<i>Omelette aux huîtres.</i>	Oyster omelet
<i>Omelette au jambon.</i>	Ham omelet.
<i>Omelette au lard.</i>	Bacon omelet.
<i>Omelette aux lentilles.</i>	Lentil omelet.
<i>Omelette aux moules.</i>	Mussel omelet.
<i>Omelette au naturel.</i>	Plain omelet.
<i>Omelette aux olives.</i>	Olive omelet.
<i>Omelette aux pommes de terre.</i>	Potato omelet.
<i>Omelette aux rognons.</i>	Omelet with stewed kidney.
<i>Omelette aux tomates.</i>	Tomato omelet.
<i>Omelette aux truffes.</i>	Truffle omelet.

Omelette à l'Algérienne. — Plain omelet, filled with artichoke bottoms, stewed in tomato sauce.

— **a l'Anglaise.** — Plain omelet, garnished with thin rashers of fried bacon.

— **Allemande.** — Rich pancake batter, fried in butter rather thickly, and folded; usually served with salad.

— **Américaine.** — Savoury omelet, filled with sliced tomatoes tossed in butter, chopped bacon, and fried shallots.

— **Béarnaise.** — Plain omelet, mixed with asparagus purée, and filled with mushroom and artichoke bottom ragout; sauced with béarnaise round base.

— **bonne femme.** — Savoury omelet, filled with sorrel purée.

— **à la chasseur.** — Savoury omelet filled with minced game; sauce, madère.

— **Czarina.** — Plain omelet, filled with a delicate cucumber stew.

— **Duchesse.** — Very small savoury omelets, mixed with chopped tongue and dressed on slices of tongue; sauce, tomato.

— **Espagnole.** — Savoury omelet, containing dice shapes of fried ham, filled with sautéed tomatoes.

— **fournée.** — Stuffed or compound omelet (filled with a savoury mixture).

— **Française.** — Savoury omelet, containing cream, and filled with eschalot flavour.

— **aux harengs fumés.** — Omelet with fillets of kippered herrings.

— **Hongroise.** — Omelet containing paprika, seasoning, etc., stuffed with fried ham, onion, and velouté sauce; velouté sauce poured round omelet.

— **Impératrice.** — Omelet filled with delicate ragout of mushrooms, bearded oysters, and chicken fillets; sauce, velouté.

— **Indienne.** — Omelet flavoured with curry, filled with cooked rice, chopped mint, onion, or chives; curry sauce.

— **Italienne.** — Plain omelet, stuffed with chicken liver, ham, and mushrooms tossed in butter; sauce, tomato.

- Omelette à la jardinière.** — Omelet filled with mixed vegetables.
- **Joinville.** — Savoury soufflé omelet, filled with ragout of prawn or crayfish and truffles, mixed with béchamel sauce.
- **à la langue de bœuf (écarlate).** — Omelet mixed with chopped ham.
- **Lyonnaise.** — Omelet mixed with finely sliced fried onion; when shaped, dredged with grated cheese and glazed.
- **maître d'hôtel.** — Omelet filled with ragout or salpicon of sweetbread and kidney, tossed in parsley butter; sauce, maître d'hôtel.
- **Mancelle.** — Mixed with artichoke bottoms cut into dice, and filled with fried potato cubes when omelet is shaped; sauce, madère.
- **Milanaise.** — Omelet filled with thin macaroni stewed in tomato pulp, strips of truffle, and cheese; sauce, tomato.
- **Mexicaine.** — Mixed with par-fried sliced tomatoes, mushrooms, and pimientos; shaped like ordinary omelet; tomato sauce.
- **mousseline.** — Savoury soufflé omelet, with spinach or cucumber purée in centre.
- **Normande.** — Omelet filled with bearded oysters and shrimps or prawns, heated in normande sauce.
- **aux oignons.** — Omelet flavoured with onion or filled with onion purée.
- **Parisienne.** — Plain soufflé omelet, spread with hot duxelle purée (chopped mushrooms, shallots, parsley, etc.), and folded.
- **Parmentier.** — Stuffed with dice-shaped potatoes, blanched, and fried in butter.
- **paysanne.** — Savoury omelet, containing chopped and blanched sorrel, stuffed with braised lettuce.
- **Périgord.** — Plain omelet, mixed with chopped truffles and served with truffle sauce.
- **aux pointes d'asperges.** — Omelet with asparagus points.
- **Portugaise.** — Savoury omelet, mixed with anchovy fillets; tomato sauce.
- **au poissons or poissonnière.** — Plain or soufflé omelet, stuffed with salpicon of white fish, heated in white sauce.
- **Princesse.** — Mixed with asparagus points, or filled after making with asparagus purée.
- **Reine.** — Savoury soufflé omelet, filled with chicken purée or salpicon of chicken; sauce, allemande.

- Omelette à la Réforme.** — Omelet filled with shredded truffle, hard-boiled white of egg, gherkins and mushrooms ; heated in rich brown sauce.
- **Robert.** — Omelet mixed with finely chopped fried onion and bacon ; sauce, piquante.
- **Rossini.** — Plain omelet, filled with foie-gras purée and chopped truffles ; sauce, madère.
- **Russe.** — Very small omelets filled with seasoned caviare ; sauce, eschalot.
- **au saumon fumé.** — Omelet mixed with chopped smoked salmon.
- **Soubise.** — Plain omelet, stuffed with white onion purée ; sauce, béchamel.
- **Suisse.** — Cheese omelet, surface glazed with cheese.
- **de volaille.** — Omelet filled with chicken purée.

GLACES—ICES.

IN French cookery or confectionery language the word *glace* has a *threefold* meaning : anything coated or masked with meat glaze, sugar, or syrup, is called *glacé* ; but the course known as *glaces* in this instance refers to sweet juices, creams, or other sweet mixtures, which are by means of artificial freezing rendered into semi-liquid or solid ice.

There are several varieties of ices ; those known as cream and water ices are the most popular ; whilst *Soufflés*, *Mousses*, *Parfaits*, *Sorbets*, *Bombes*, *Poudings glacés*, and *Pouding soufflés*, being somewhat more complicated, are termed compound ices, or iced preparations.

- | | |
|------------------------------------|--|
| <i>Glace à la crème d'abricot.</i> | Apricot cream ice. |
| — <i>à la crème d'amande.</i> | Almond cream ice. |
| — <i>à la crème d'ananas.</i> | Pineapple cream ice. |
| — <i>de crème au cacao.</i> | Cocoa cream ice. |
| — <i>au chocolat.</i> | Chocolate ice. |
| — <i>crème de framboises.</i> | Raspberry cream ice. |
| — <i>au marasquin.</i> | Maraschino cream ice. |
| — <i>au moka.</i> | Coffee cream ice. |
| — <i>crème de noyau.</i> | Noyeau cream ice. |
| — <i>aux fleurs d'oranger.</i> | Ice cream flavoured with orange flowers. |
| — <i>à la crème de pêches.</i> | Peach cream ice. |
| — <i>crème au thé.</i> | Vanilla cream ice flavoured with tea. |
| — <i>à la crème de vanille.</i> | Vanilla cream ice. |

<i>Glace aux abricots.</i>	Apricot water ice.
— <i>à l'ananas.</i>	Pineapple water ice.
— <i>aux cerises.</i>	Cherry water ice.
— <i>au citron.</i>	Lemon water ice.
— <i>d'épines-vinettes.</i>	Barberry water ice.
— <i>aux fraises.</i>	Strawberry water ice.
— <i>aux framboises.</i>	Raspberry water ice.
— <i>aux groseilles.</i>	Red currant ice.
— <i>de melon.</i>	Melon water ice.
— <i>mille fruits.</i>	Mixed fruit and cream ice.
— <i>aux mirtilles.</i>	Bilberry water ice.
— <i>à l'orange.</i>	Orange water ice.
— <i>en verres à l'orange.</i>	Orange water ice, served in glasses.
— <i>aux pêches.</i>	Peach water ice.
— <i>aux poires.</i>	Pear water ice.
— <i>aux pommes.</i>	Apple water ice.
— <i>à la tutti-frutti.</i>	Mixed cream and fruit water ice.
<i>Ponch à la glace.</i>	Iced punch.
<i>Sorbet aux fraises.</i>	Strawberry ice, served in glasses.

Biscuits glacés à la vanille.—Vanilla soufflé ice, mixed with cream and lined with wafer biscuits.

Charlotte glacée.—Ice cream pudding, lined with thin finger, génoise, or savoy biscuits.

Coupes St. Jacques.—Layers of vanilla cream ice and red currant water ice filled in goblets, sprinkled over with maraschino and curaçao liqueur.

Demi-glace de groseilles vertes.—Gooseberry fool.

Glace Albuféra.—Vanilla cream ice mixed with chestnut purée and maraschino.

— **Alexandra.**—Bomb mould lined with vanilla cream ice, and filled with peach and strawberry cream ice.

— **plombière d'ananas.**—A rich cream ice, made with one quart of cream, six egg yolks, $\frac{1}{4}$ lb. sugar, vanilla flavour and pineapple juice. Pineapple cut in dice is mixed with cream when partially frozen.

— **Bresilienne.**—Mousse of kirsch flavour mixed with chopped pineapple.

— **Cardinal.**—Bomb mould lined with raspberry or strawberry water ice, centre filled with vanilla cream flavoured with maraschino.

— **Châteaubriand.**—Vanilla ice cream, mixed with glacé or crystallised fruits and whipped cream.

- Glace Cléopâtre.**—Vanilla cream ice, chopped pistachios, flavoured with curaçao and rum; centre whipped sweetened cream.
- **Comtesse.**—Strawberry cream ice, frozen in small cases, with fresh fruit on top, garnished with angelica leaves.
 - **Courcelles.**—Bomb of orange water ice, with centre filling of vanilla cream and glacé fruit.
 - **Créole.**—Chocolate flavoured ice cream, mixed with pounded burnt sugar almonds.
 - **Dame-Blanche.**—Compound ice, consisting of lemon water flavoured with kirsch, and vanilla cream mixed with whipped cream in centre.
 - **Diplomate.**—Mocha cream ice in bomb shape, centre filled with mousse, flavoured with curaçao cream.
 - **Duchesse.**—Orange cream ice flavoured with kirsch.
 - **Florentine.**—Bomb mould lined with filbert cream ice, centre filled with strawberry water ice.
 - **Georgette.**—Pineapple cream ice, mixed with pounded French almond rock.
 - **à la Havanne.**—Coffee cream ice mixed with burnt sugar almonds (pralinés), centre vanilla cream.
 - **crème de macarons.**—Macaroon cream ice.
 - **Madeleine.**—Vanilla cream ice, centre filled with half-frozen pineapple salad, flavoured with kirsch.
 - **Maltaise.**—Mandarine or tangerine water ice, flavoured with kirsch and maraschino, centre whipped cream so flavoured.
 - **Marguerite.**—Lemon water ice, flavoured with maraschino, centre filled with strawberry cream.
 - **Marquise.**—Vanilla soufflé, frozen, with strawberry cream in centre; served in cups or cases.
 - **Mexicaine.**—Line bomb mould with vanilla ice, fill centre with grated chocolate and cover with vanilla ice, freeze, and unmould; garnish with tiny chocolate coated meringues.
 - **Napolitaine.**—Mixed ice, two or three distinct sections; served in oblong slices.
 - **Nesselrode.**—Vanilla ice cream flavoured with chestnut purée.
 - **Prince Pückler.**—Chocolate ice cream flavoured with chestnut.
 - **Plombière.**—Vanilla cream ice, mixed with ground almonds and whipped cream.

Glace au pain noir.—Brown bread cream ice.

— **panachée en surprise.** — Moulded cream ice, masked with meringue, and quickly baked.

— **panachée.**—Mixed ice.

Pouding glacé (Ice Pudding).—Vanilla cream ice, mixed with crushed or crumbled sponge cakes and fruits; flavoured with various kinds of liqueurs.

Sorbet au champagne.—Lemon water ice enriched with Italian meringue and champagne; served in glasses in semi-frozen consistency. (For other Sorbets see page 166.)

Soufflés glacés à la vanille. — Vanilla cream soufflés, frozen, and served in cases.

— **aux fraises.**—Strawberry cream soufflés, frozen, and served in paper cases.

— **au pain noir.** — Brown bread cream soufflés, frozen, and served in paper cases.

— **crème de noix de coco.**—Cocoanut cream ice.

— **Japonaise.** — Vanilla cream ice, mixed with brown breadcrumbs, almonds, and maraschino liqueur.

Bombs, Mousses, etc.

Mousses or soufflés are light ice cream preparations made from custard, cream, fruit, or syrups, whipped whites of eggs, and flavouring according to names given. They are served in soufflé cases or souffle dishes, in which they are frozen. Other compositions for mousses and soufflés will be found among the compound ices.

Mousse au café.

Coffee mousse.

Mousse au citron.

Lemon mousse.

Mousse aux fraises.

Strawberry mousse.

Mousse aux framboises.

Raspberry mousse.

Mousse au marasquin.

Maraschino mousse.

Mousse à l'orange.

Orange mousse.

Mousse aux pêches.

Peach mousse.

Mousse de fraises à l'Américaine.—Strawberry pulp, mixed with gelatine, sugar, and cream; filled in dome-shaped moulds and thus frozen; garnished with fresh ripe strawberries and whipped cream.

— **Fédora.**—Soufflé of cream and curaçao flavour, served in cases, decorated with glacé cherries and angelica.

— **Madrid.**—Vanilla cream mixed with burnt sugar filberts (noisettes pralinées), centre filled with whipped cream, flavoured with maraschino or other white liqueur.

- Mousse de fraises à la Nansen.**—Vanilla cream ice, flavoured with noyau, decorated with spun sugar.
- **Néluski.**—Pistachio cream ice, flavoured with chocolate, centre filled with caramel cream, decorated with small chocolate macaroons.
 - **printanière.**—Bomb of vanilla or chocolate cream ice, interior filled with whipped cream, mixed with fresh strawberries, etc.
 - **bombe Sarah Bernhardt.**—Rose flavoured cream ice (soufflé character), centre filled with violet flavoured mousse containing crystallised violets.
 - **Sultane.**—Vanilla cream, mixed with powdered French almond rock, chocolate caramel in centre, decorated with whipped cream.
 - **Tosca.**—Coffee cream ice soufflés, flavoured with kirsch, and served in cases.
 - **Venitienne or Venetia.**—Bomb of pistachio cream ice, centre filled with whipped cream flavoured with orange flower water, and thus frozen.

DESSERT.

AFTER the Entremet comes the Dessert, which includes cheese, followed by fruit—fresh fruit and dried fruit, glacé or crystallised or candied—Bon-bons, Petits fours, fancy biscuits, and sometimes small fancy dessert ices. Nuts and biscuits should always be included as an essential part of the dessert.

As regards cheese, 'Fromage,' which is served before the fruit, etc., of a dinner or luncheon, this item is frequently mentioned on the menu, but it is not considered essential. It is usual to serve at least two kinds or varieties of cheese. Small pats of fresh butter, dry, plain biscuits, and pulled bread should be handed with it. The most popular kinds of cheese are: Cheddar, Cheshire, Gloucester, Stilton, Gruyère, Gorgonzola, Roquefort, Camembert, Brie, and the various Cream Cheeses.

COFFEE (CAFÉ NOIR).

THIS forms the last item of a menu. There are three blends or styles of coffee, either of which is eminently suitable as Café noir: French Café, Café Turque, and Café Russe. Turkish Coffee is the strongest of the three. Coffee is served in very small cups.

Liqueurs, such as kirsch, or kirschwasser, cognac, or liqueur brandy, are usually served with coffee.

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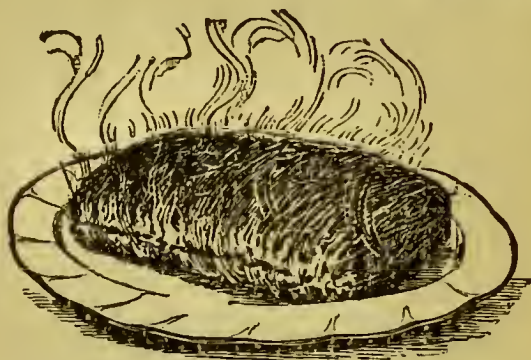
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Shredded Wheat

"BISCUIT."



Attention is directed to the following from "Food and Cookery," July, 1902 :

Thoughts on Shredded Wheat.

In accordance with the promise made in our last number, we give herewith six of the most popular recipes for dainty dishes made by the help of Shredded Wheat Biscuits. The ever increasing demand for this article is ample proof that it forms a useful culinary adjunct for many sweet and savoury dishes.

Pineapple in Shredded Wheat Biscuit Baskets.

One pineapple, half a cup of sugar, half cup cold water, six Shredded Wheat Biscuits. Pare, and remove all the eyes from the pineapple, cut into slices and divide into shreds with silver fork. Place layer of pineapple in pie dish, sprinkle with sugar; proceed in this way till pineapple and sugar are used. Then pour over all the half cup cold water. Set away in a cool place till ready to serve. Then mix all thoroughly, and fill into prepared biscuits, using all the syrup, allowing it to saturate the biscuits thoroughly. Serve on small plates.

Welsh Rarebit.

One cup hot milk, $\frac{1}{4}$ lb. cheese, grated, half teaspoon salt, quarter teaspoon mustard, dash cayenne, six Shredded Wheat Biscuits, one teaspoon wheat flour, one egg well beaten, one teaspoon full butter. Put the milk to heat. Mix cheese, flour, egg, mustard, salt, and cayenne in saucepan, and when the milk is scalding hot add a little at a time to the cheese mixture. Stir, cooking slowly, until smooth as cream. Take from fire and add butter, serving well, and pour over the toasted biscuit. Serve at once.

Sample Free

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